

ICE CREAM PIE

a many splendored thing

Family Weekly honors Dairy Month with recipes using ice cream, that most glamorous and popular of dairy creations.

Top-of-the-World Pie

GOOD FOR FREEZING

Do not freeze meringue.

BASE RECIPE

Set out a 10-in. pie pan.

Set refrigerator control at coldest operating temperature.

Prepare (do not bake) and chill.

Cookie-Crumb Pie Shell (Use vanilla wafers; increase crumbs to about 1½ cups and butter to ½ cup.)

Allow to soften slightly.

1 pt. vanilla ice cream

1 pt. raspberry ice

Spread softened ice cream over chilled crust. Spread raspberry ice over ice cream. Set in freezing compartment of refrigerator and freeze until firm.

Just before serving, beat until frothy.

3 egg whites

¼ teaspoon salt

Add gradually, beating well after each addition.

6 tablespoons sugar

Continue to beat until rounded peaks are formed. Quickly pile meringue lightly

over raspberry ice, being careful to completely seal meringue to edge of crust. With spoon, swirl meringue into an attractive design.

Place in 450°F oven for 4 to 5 min., or until meringue is lightly browned. Serve immediately. One 10-in. pie

Banana Alaska Pie

Follow Base Recipe. Set a bowl and rotary beater in refrigerator to chill. Omit vanilla ice cream and raspberry ice and substitute the following ice-cream mixture. Have ready 2 pts. banana ice cream. Melt in top of double boiler over simmering water 2 sq. (2 oz.) unsweetened chocolate and 2 teaspoons butter. Turn banana ice cream into chilled bowl. Using chilled beater, beat until smooth but not melted. While beating constantly and rapidly, gradually pour the melted chocolate in a thin stream into the ice cream. (The chocolate forms fine, firm pieces as it is blended into the cold ice cream.) Immediately spoon mixture into chilled crust and spread evenly. Set in freezing compartment of refrigerator and freeze until firm. Proceed as in Base Recipe.



Calypto Pie

GOOD FOR FREEZING

Set out a 10-in. pie pan.

Set refrigerator control at coldest operating temperature. Set a bowl and rotary beater in refrigerator to chill.

Prepare and chill.

Chocolate Sandwich-Cookie Shell

For Chocolate Fudge Sauce: Melt in top of double boiler over simmering water

3 sq. (3 oz.) unsweetened chocolate

¼ cup butter

Remove from heat, stir in until blended

¾ cup sugar

½ teaspoon salt

Add gradually, blending well

½ cup (1.6-oz. can) undiluted evaporated milk

Cook over simmering water, stirring constantly, about 4 min. Remove from simmering water and stir in

1 teaspoon vanilla extract

Few drops almond extract

Cool; chill in refrigerator

To Complete Pie—Coarsely chop and set aside

1 cup (about 4 oz.) nuts

When pie shell and chocolate fudge sauce are thoroughly chilled, set out to soften slightly.

2 pts. coffee ice cream

Using the chilled bowl and beater, beat until cream stands in peaks when beater is slowly lifted upright

1 cup chilled whipping cream

Beat in with final few strokes until blended

3 tablespoons confectioners' sugar

Spoon softened ice cream into pie shell and spread evenly. Spread sauce over ice cream. Top with whipped cream and sprinkle with the chopped nuts. Set in freezing compartment of refrigerator to freeze until firm.

Before serving, allow pie to stand at room temperature for a few minutes to soften very slightly. One 10-in. pie

Double-Strawberry Parfait Pie

GOOD FOR FREEZING

Fit for the tables of gods . . . and men!

Set out a 9-in. pie pan.

Set refrigerator control at coldest operating temperature.

Prepare, bake, and set aside to cool
Graham-Cracker Pie Shell or Pastry for 1-Crust Pie

Empty into a bowl

1 pkg. lemon-flavored gelatin

Add, stirring until gelatin is completely dissolved

1¼ cups very hot water

Add by heaping spoonfuls, blending well after each addition

1 pt. strawberry ice cream

Finally, blend until mixture is smooth. Chill in refrigerator 15 to 20 min., or until mixture mounds when dropped from a spoon.

Meanwhile, sort, rinse, drain, hull, and cut into pieces

2 cups fresh, ripe strawberries

When gelatin mixture is of desired consistency, mix in the strawberries. Turn

Pastry Panorama

For Crushed Crumbs—Place graham crackers or cookies on a long length of heavy waxed paper. Loosely fold paper around crackers or cookies, tucking under open ends. With a rolling pin, gently crush to make fine crumbs. Or place crackers or cookies in a plastic bag and gently crush.

For Graham-Cracker Pie Shell—Crush 16 to 18 graham crackers (about 1½ cups crumbs). Turn crumbs into a bowl. Stir

Pastry Panorama

in ¼ cup sugar. Using a fork or pastry blender, evenly blend ¼ cup softened butter into crumbs. Turn into pie pan. Using back of spoon, press crumb mixture very firmly into an even layer on bottom and sides of pie pan. Level edges of pie shell. Bake at 375°F 8 min. Cool thoroughly before filling.

For Cookie-Crumb Pie Shell—Follow recipe for Graham-Cracker Pie Shell. Substitute 1½ cups cookie crumbs (about

Pastry Panorama

twenty-four 2¼-in. cookies such as vanilla or chocolate wafers) for graham crackers. Omit sugar. Bake vanilla crumb shell at 375°F 8 min.; bake chocolate crumb shell at 325°F 10 min.

For Chocolate Sandwich-Style Cookie Shell—Follow recipe for Graham-Cracker Pie Shell. Substitute 18 cream-filled chocolate sandwich-style cookies (about 2 cups crumbs) for graham crackers. Omit sugar and baking. Chill.

Pastry Panorama

For Malted Crumb Pie Shell—Follow recipe for Cookie-Crumb Pie Shell; use vanilla wafers. Stir ¼ cup chocolate-flavored malted-milk powder and 1 tablespoon cocoa into crumbs. Mix ¼ cup slivered blanched almonds into crumb-butter mixture. Bake at 325°F 10 to 12 min. Cool thoroughly before filling.

For Pastry for 1-Crust Pie—Use your own favorite recipe or use a prepared mix. Cool thoroughly before filling.