



mixture into pie shell. Chill in refrigerator 45 to 60 min., or until filling is set.
One 9-in. pie

Double-Coffee Parfait Pie



Set out an 8-in. pie pan.

Prepare, bake, and set aside to cool

Pastry for 1-Crust Pie

Prepare and set aside

1 1/4 cups double-strength coffee beverage

Pour into a small cup or custard cup

1/4 cup cold water

Sprinkle evenly over water

1 tablespoon (1 env.) unflavored gelatin

Let stand about 5 min. to soften.

Heat the coffee beverage until very hot. Stir in softened gelatin, stirring until gelatin is completely dissolved. Add, stirring until sugar is completely dissolved

2 tablespoons sugar

1/8 teaspoon salt

Add by heaping spoonfuls, blending well after each addition

1 pt. coffee ice cream

Finally, blend until mixture is smooth. Stir in

1 teaspoon vanilla extract

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

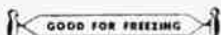
Meanwhile, coarsely chop

3/4 cup (about 3 oz.) walnuts or 1 cup (about 4 oz.) pecans

When gelatin mixture is of desired consistency, stir in the walnuts. Turn mixture into pastry shell. Chill in refrigerator until firm. (For mixture to set in 60 min. or less, set refrigerator control at coldest operating temperature before preparing pastry.)

One 8-in. pie

Voodoo Pie



Set out a 10-in. pie pan.

Set refrigerator control at coldest operating temperature. Chill a bowl, beater, and refrigerator tray in refrigerator.

Prepare (do not bake) and chill

Cookie-Crumb Pie Shell (Use chocolate wafers; increase crumbs to about 1 1/2 cups and butter to 1/2 cup.)

Beat until thick and piled softly

2 eggs

Add gradually, beating well after each addition

1/2 cup sugar

Add gradually, stirring until well blended

1 cup heavy cream

1/3 to 1/2 cup lime juice

1 tablespoon grated lime peel (grated through colored part only; white part is bitter)

Tint to desired color by blending in

1 or 2 drops green food coloring

Turn mixture into refrigerator tray and freeze until mushlike in consistency.

When mixture is mushy, turn into the chilled bowl and beat with the chilled beater until smooth. Return to refrigerator tray and freeze until almost firm.

When lime mixture is of desired consistency, set out to soften slightly about

1 pt. chocolate ice cream

Spread ice cream over bottom of pie shell. Spoon lime mixture over ice cream. Garnish top of pie with

Grated unsweetened chocolate

Set pie in freezing compartment of refrigerator to freeze until firm.
One 10-in. pie

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