



SUMMER

Berry Mallow Pie



BASE RECIPE

Prepare, bake, and set aside to cool
Pastry for a 1-crust 9-in. pie
 Set a bowl and rotary beater in refrigerator to chill.

Thaw, drain, and set aside contents of
2 1-lb. pkgs. frozen red raspberries
 or sliced strawberries, or **2 12-oz. pkgs. frozen blueberries**

Combine in the top of a double boiler
8 oz. marshmallows
½ cup milk

Heat over simmering water; stir frequently, until marshmallows are melted. Set aside to cool slightly.

When mixture is slightly cooled, chill in refrigerator, stirring occasionally, until mixture becomes thicker.

When marshmallow mixture is of desired consistency, using the chilled bowl and beater, beat until cream is of medium consistency (piles softly)

1 cup chilled whipping cream
 Beat in with final few strokes
¼ teaspoon vanilla extract
¼ teaspoon salt

Fold whipped cream and berries into the marshmallow mixture.

Turn mixture into pastry shell. Chill in refrigerator until firm. *One 9-in. pie*

Orange-Marlow Refrigerator Pie

Follow Base Recipe. Omit berries. Substitute 1 cup strained **orange juice** and 1 tablespoon **lemon juice** for the milk. Decrease whipping cream to ½ cup and omit vanilla extract and salt.

Peachy Parfait Pie



BASE RECIPE

Set refrigerator control at coldest operating temperature.

Prepare, bake, and set aside to cool

Pastry for a 1-crust 9-in. pie
 Place on a baking sheet in a 325°F oven for 15 min., or until cookies are dry

6 1¼-in. almond-macaron cookies
 Cool; crush to make fine crumbs (about ½ cup). Set aside.

Coarsely chop and set aside

¾ cup (about 3 oz.) salted almonds
 Empty into a bowl

1 pkg. lemon-flavored gelatin
 Add, stirring until gelatin is completely dissolved

¼ cups very hot water
 Add by heaping spoonfuls, blending well after each addition

1 pt. vanilla ice cream
 Finally, blend until mixture is smooth.
 Chill in refrigerator 15 to 20 min., or until

mixture mounds when dropped from a spoon.

Remove skins and cut into small pieces enough peaches to yield

1 cup chopped firm, ripe peaches
 (about 2 peaches)

Add to peaches and toss lightly

2 tablespoons sugar
Few drops almond extract

When gelatin mixture is of desired consistency, mix in the cookie crumbs, almonds and peaches.

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

Pie of Gold

Follow Base Recipe. Omit macaroon cookies, salted almonds, peaches, sugar, and almond extract. Substitute **orange-flavored gelatin** for the lemon-flavored gelatin and 1 pt. **orange sherbet** for the vanilla ice cream. When gelatin mixture is of desired consistency, mix in 2 cups **orange sections** cut into pieces, and ½ cup **flaked coconut**. Proceed as in Base Recipe.

Cocoa Chiffon Pie



BASE RECIPE

Prepare, bake in an 8-in. pie pan, and set aside to cool

Pastry for 1-crust pie or graham cracker crumb crust

Set out

¾ cup milk
 Mix thoroughly in top of double boiler
½ cup sugar
½ cup cocoa
¼ teaspoon salt

Add gradually, blending in, about one-half of the milk. Bring mixture to boiling. Blend in remaining milk and boil about 3 min., stirring constantly. Remove from simmering water and cool 6 min.

Meanwhile, pour into a small cup or custard cup

¼ cup cold water
 Sprinkle evenly over water
1 tablespoon (1 env.) unflavored gelatin

Let stand about 5 min. to soften.

Vigorously stir about 3 tablespoons hot cocoa mixture into

4 egg yolks, slightly beaten
 Immediately blend into mixture in double boiler top. Cook over simmering water, stirring constantly, until mixture becomes thicker (3 to 5 min.). Remove from simmering water, immediately add softened gelatin and stir until gelatin is completely dissolved. Blend in

1 teaspoon vanilla extract
 Chill in refrigerator or in pan of ice and water until mixture begins to gel (gets slightly thicker). If chilled in refriger-

Canta-Lime Pie



GOOD FOR FREEZING

For Canta-Lemon or Orange Pie, substitute lemon or orange juice and peel for lime juice and peel. Use yellow food coloring for lemon and a mixture of yellow and red for orange.

Prepare, bake, and set aside to cool

Pastry for a 1-crust 8-in. pie
 Pour into a small cup or custard cup
3 tablespoons cold water
 Sprinkle evenly over water

2 teaspoons unflavored gelatin
 Let stand about 5 min. to soften.

Mix together in the top of a double boiler

¾ cup sugar
¼ cup sifted flour
¼ teaspoon salt

Add gradually, blending in
1¼ cups water

Set over direct heat and, stirring gently and constantly, bring mixture rapidly to boiling; cook 3 min. Cover and cook over simmering water 5 to 7 min., stirring occasionally. Vigorously stir about 3 tablespoons hot mixture into

2 egg yolks, slightly beaten
 Immediately blend into mixture in double boiler top. Cook over simmering water, stirring constantly, 3 to 5 min. Remove from simmering water, immediately add softened gelatin and stir until gelatin is completely dissolved. Blend in

3 tablespoons lime juice
2 tablespoons butter
1½ teaspoons grated lime peel
 (grates through colored part only; white part is bitter)

Cool. Blend in
½ cup thick sour cream
7 drops green food coloring

Chill in refrigerator or in pan of ice and water until mixture begins to gel (gets slightly thicker). If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

Meanwhile, rinse and cut into halves

1 ripe cantaloupe
 Remove seedy center. Using a melon-ball cutter, carefully cut 6 balls. Set aside for garnish. Pare the remaining melon and coarsely chop enough to yield ¾ cup. Drain; set aside.

When gelatin mixture is of desired consistency, beat until frothy

2 egg whites
 Add gradually, beating well after each addition

2 tablespoons sugar
 Beat until rounded peaks are formed. Spread over gelatin mixture, add the cantaloupe pieces, and fold together. Turn mixture into pastry shell. Chill in refrigerator until firm. Garnish with reserved melon balls, mint leaves, and **Slimmin' Toppin'** or whipped cream. *One 8-in. pie*

For Slimmin' Toppin'—Pour ¼ cup **icy cold water** into a small chilled bowl. Mix in ¼ cup **nonfat dry milk solids**. Using a chilled beater, beat until mixture stands in stiff peaks when beater is slowly lifted upright. Blend in, beating after each addition, 3 tablespoons **sugar**, 2 teaspoons **lemon juice**, and ½ teaspoon **vanilla extract**. *About 2 cups topping*