

Family Weekly
COOKBOOK
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 Culinary Arts Institute

PIE PARADE

ator, stir occasionally, if chilled over ice and water, stir frequently.

When gelatin mixture is of desired consistency, beat until frothy

4 egg whites
 Add gradually, beating well after each addition

1/3 cup sugar
 Beat until rounded peaks are formed. Spread over gelatin mixture and fold together. Turn mixture into pastry shell. Chill in refrigerator until firm.

If desired, top with **sweetened whipped cream**.
One 8-in pie

Dutch Cocoa Elegance

Follow Base Recipe. Chill a bowl and rotary beater in refrigerator. Substitute **Meringue Shell** for the pastry shell. Increase milk to 1 1/2 cups, sugar mixed with cocoa to 3/4 cup and vanilla extract to 2 teaspoons. Substitute 3/4 cup **Dutch process cocoa** for the cocoa. Omit egg whites and the 1/3 cup sugar. Using chilled bowl and beater, beat 1 cup chilled **whipping**

cream until of medium consistency (piles softly). Blend in 2 tablespoons **confectioners' sugar**. Spread over gelatin mixture and fold together. Turn mixture into Meringue Shell; chill only until firm.

Meringue Shell

A Meringue Shell or graham cracker crumb crust may be substituted for the pastry in any of the recipes on these pages, to add distinctive interest.

Lightly grease a 9-in. pie pan.

Beat 4 **egg whites** until frothy. Beat in 1/2 teaspoon **cream of tartar**. Measure 1 1/2 cups **sugar**. Gradually add about one half of the sugar, beating well after each addition. Beat in 1/2 teaspoon **cider vinegar**. Add remaining sugar gradually, beating well after each addition. Continue beating until stiff (but not dry) peaks are formed and egg whites do not slide when bowl is partially inverted. Spread 1-in. layer of meringue on bottom of pie pan. Pile remaining meringue around edge of pan;

swirl with spatula to form sides of shell.

Bake at 250°F about 2 1/4 hrs., or until meringue is dry. (The oven door of some ranges will have to be partially open to maintain low temperature.) To assure even drying of meringue, turn pan occasionally. Remove from oven; cool completely on cooling rack. Spoon filling into shell just before serving.

Frosty Limeade Tarts



Prepare, bake, and set aside to cool
Pastry for nine 3 1/2 -in. tarts

Set a bowl and a rotary beater in refrigerator to chill. Set in freezing compartment of refrigerator to chill until icy cold

1 cup undiluted evaporated milk
 Mix together in the top of a double boiler
1/2 cup sugar
1 tablespoon (1 env.) unflavored gelatin
1/2 teaspoon salt

Set aside.

Mix together
1 egg, slightly beaten
1/2 cup thawed limeade concentrate
1/2 cup water
1 tablespoon lemon juice

Add gradually to gelatin mixture, stirring constantly, and mix well. Cook over simmering water; continue stirring until gelatin is dissolved and mixture is slightly thickened. Remove from heat; blend in **2 or 3 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.

When gelatin mixture is of desired consistency, using chilled bowl and beater, beat chilled evaporated milk until very stiff. Spread over gelatin mixture and add

3/4 cup (about 2 oz.) flaked coconut
 Fold together. Turn mixture into tart shells and chill in refrigerator until firm.
9 tarts

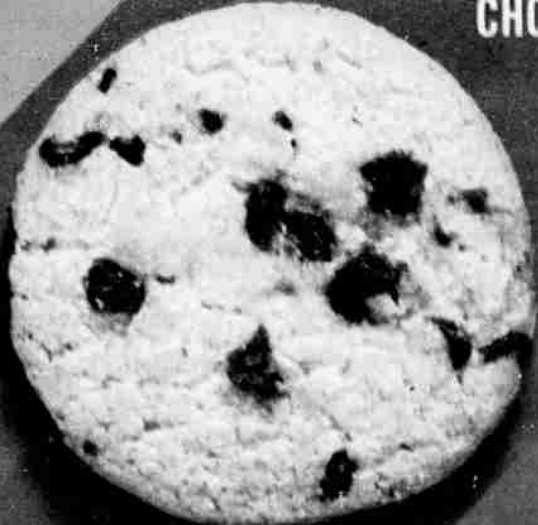


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