



served in coconut shells with pineapple stick muddlers.

PIE!

Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

ixture lightly into pastry
out 4 hrs.

a slices and, if desired,
One 9-in. pie

on Pie

a Chiffon Pie. Substitute
nge-juice concentrate and
Blend 1 drop green food
ixture with the bananas.
lime juice for the lemon
with lime slices.

PEAR PIE

TO BAKE: 30-35 MIN.

¼ teaspoon ground
cinnamon
½ teaspoon ground
nutmeg
Few grains salt
½ cup cream
lemon juice

do not bake); reserve re-
top.

y. (Pear sirup may be re-
food preparation.) Slice
s); set aside.

owl the sugar, cornstarch,
salt. Add the cream and
blending until smooth.
d pears. Turn filling into
try strips to form a lattice

min., or until pastry is light
m or cool. One 8-in. pie

BUTTERSCOTCH CREAM PIE OR TARTS

TO PREPARE: 40 MIN.

Pastry for 1-crust 8-in. pie or pastry for six 3½-in. tarts	¼ teaspoon salt ½ cup milk 3 egg yolks, slightly beaten
1½ cups milk 1 cup firmly packed dark brown sugar ¼ cup sifted flour	3 tablespoons butter 2 teaspoons vanilla extract

1. Prepare and bake pastry; set aside to cool.
2. Scald (heat just until a thin film appears) 1½ cups milk in top of a double boiler over simmering water.
3. Mix together in a saucepan the brown sugar, flour, and salt. Blend in ½ cup milk. Add the scalded milk gradually, stirring until blended. Stirring gently and constantly, bring rapidly to boiling over direct heat and cook 3 min.
4. Pour mixture into double-boiler top and set over simmering water. Cover and cook 5 to 7 min., stirring three or four times.
5. Vigorously stir about 3 tablespoons of hot mixture into slightly beaten egg yolks. Immediately blend into mixture in double boiler. Cook over simmering water 3 to 5 min.; stir slowly to keep mixture cooking evenly.
6. Remove from simmering water and blend in the butter and extract. Cool slightly, stirring occasionally. Cover; cool to lukewarm in refrigerator. Turn filling into pastry shell or tart shells.
7. Chill in refrigerator, if desired. Top pie or tarts with sweetened whipped cream and toasted almonds or pecans.

One 8-in. pie or six 3½-in. tarts

(Continued)

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