

FIVE GREAT PIES

Family Weekly Cookbook

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10. Pile meringue lightly over pie filling, sealing to edge of crust.

11. Bake at 350°F 10 to 15 min., or until meringue is lightly browned. Cool several hours before serving. *One 9-in. pie*

Superb Apple-Cream Pie

TO PREPARE: 30 MIN. TO BAKE: ABOUT 50 MIN.

Pastry for a 2-crust 9-in. pie (your favorite recipe or a prepared mix)

6 cups thinly sliced tart cooking apples (2 to 3 lbs.)

1 teaspoon lemon juice

½ cup sugar

½ cup firmly packed brown sugar

¼ teaspoon ground cinnamon

¼ teaspoon ground nutmeg

¼ teaspoon salt

1 tablespoon butter or margarine

½ cup chilled whipping cream, whipped

1 egg white, slightly beaten

2 teaspoons sugar

1. Line pie pan with pastry. Roll out remainder for top crust; cut slits, fold, and set aside.

2. Sprinkle lemon juice on apples; mix lightly.

3. Mix next five ingredients together. Toss gently with apples. Turn apple mixture into pastry shell. Dot with butter.

4. Spread whipped cream over apple filling.

5. Moisten edge of bottom crust with water for a tight seal. Carefully lay top crust over filling. Seal edges and flute.

6. Brush top crust lightly with egg white. Sprinkle with remaining sugar.

7. Bake at 450°F 10 min. Reduce heat to 350°F and bake about 40 min. longer, or until crust is a light golden brown. *One 9-in. pie*

Grape Arbor Pie

TO PREPARE: 1 HR. TO BAKE: 30-35 MIN.

Pastry for an 8-in. lattice-top pie (your favorite recipe or a prepared mix)

3 cups Concord grapes

1 cup sugar

3 tablespoons cornstarch

¼ teaspoon salt

2 teaspoons grated orange peel

1 tablespoon orange juice

1 tablespoon lemon juice

1. Prepare the pastry; line pie pan, and cut remaining pastry into strips; set aside.

2. Rinse and drain the grapes. Slip skins from grapes; chop skins and set aside.

3. Put the pulp into a saucepan and bring to boiling; reduce heat and simmer 5 min., or until seeds are loosened.

4. Drain pulp, reserving the juice. Force the pulp through a fine sieve or food mill and discard seeds. Add the chopped grape skins to pulp and set aside.

5. Combine the next three ingredients in a saucepan and blend thoroughly. Add the reserved grape juice gradually, stirring constantly. Bring mixture rapidly to boiling, stirring constantly; cook 3 min. longer. Remove saucepan from heat.

6. Stir in the grape mixture and the remaining ingredients. Cool. Turn filling into pastry shell. Top with pastry strips to form a lattice design. Flute edge.

7. Bake at 450°F 10 min.; reduce heat to 350°F and bake 20 to 25 min. longer, or until pastry is light golden brown. Cool the pie completely on a cooling rack.

8. Set pie on a plate or in a basket-type pie holder and garnish with a wreath of grape leaves and, if desired, small grape clusters. *One 8-in. pie*

Calypso Pie

BOOK FOR FREEZING

TO PREPARE: 45 MIN. TO FREEZE: 4-5 HRS. (allow time for chilling)

Chocolate Pie Shell (see recipe)

Chocolate Fudge Sauce (see recipe)

2 pts. coffee ice cream

1 cup chilled whipping cream

3 tablespoons sifted confectioners' sugar

1 cup nuts, coarsely chopped

1. Prepare *Chocolate Pie Shell*. Chill thoroughly, 1 to 2 hrs.

2. Prepare *Chocolate Fudge Sauce* and chill.

3. To complete pie, set out the ice cream to soften slightly. Using a chilled bowl and beater, beat the whipping cream until it stands in peaks

when beater is slowly lifted upright. With final few strokes, beat in the confectioners' sugar until blended.

4. Spoon softened ice cream into chilled pie shell and spread evenly. Spread chilled *Chocolate Fudge Sauce* over ice cream. Top with whipped cream and sprinkle with chopped nuts. Freeze until firm, about 4 hrs., or overnight.

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

Chocolate Pie Shell—Crush 18 cream-filled chocolate sandwich-style cookies (about 2 cups crumbs). Turn crumbs into a bowl. Using a fork or pastry blender, blend ¼ cup softened butter into crumbs. Turn into a 10-in. pie pan. Using back of spoon, press crumb mixture firmly in an even layer on bottom and sides of pie pan. Chill.

Chocolate Fudge Sauce—Melt 3 sq. (3 oz.) unsweetened chocolate and ¼ cup butter in top of a double boiler over simmering water. Remove from heat; stir in ⅔ cup sugar and ⅛ teaspoon salt until blended. Gradually add ⅔ cup (1 6-oz. can) evaporated milk, blending well. Cook over simmering water, stirring constantly, about 4 min. Remove from simmering water and stir in 1 teaspoon vanilla extract and a few drops almond extract. Cool and chill. *About 1 cup sauce*

Fresh Pear Meringue Pie

TO PREPARE: 25 MIN. TO BAKE: 60-70 MIN.

Pastry for a 1-crust 8-in. pie (your favorite recipe or a prepared mix)

2 cups sliced d'Anjou pears (about 1½ lbs. pears)

2 egg yolks

1 teaspoon vanilla extract

¼ teaspoon grated lemon peel

1 teaspoon lemon juice

½ cup sugar

2 tablespoons flour

½ teaspoon salt

½ teaspoon ground nutmeg

1 cup thick sour cream

2 egg whites

¼ teaspoon salt

¼ cup sugar

1. Prepare pastry, line pie pan, and set aside.

2. Turn pears into pastry shell.

3. Beat egg yolks until thick and lemon colored; beat in the next three ingredients and a mixture of the next four ingredients. Blend in the sour cream.

4. Spread sour cream mixture evenly over pears.

5. Bake at 350°F for 50 to 55 min.

6. Cool pie to lukewarm.

7. Beat egg whites and salt until frothy; add the ¼ cup sugar gradually, beating well after each addition. Continue beating until rounded peaks are formed.

8. Pile meringue lightly over pie filling, sealing to edge of crust.

9. Bake at 350°F 10 to 15 min., or until meringue is lightly browned. Cool on cooling rack. *One 8-in. pie*

Pear Meringue Pie—Substitute 1 1-lb., 13-oz. can pear halves, drained and sliced (about 2 cups), for the fresh pears.