

of pies and fruit



The zesty flavor of Lemon Custard Pie, when served at room temperature, will perk up a family menu.

Family Weekly Cookbook MELANIE DE PROFT Food Editor

Lemon Custard Pie

Pastry for a 1-crust 9-in. pie
2 eggs
1 egg yolk
2 teaspoons grated lemon peel
 $\frac{1}{2}$ cup sugar
1 $14\frac{1}{2}$ -oz. can evaporated milk
1 teaspoon lemon extract
1 egg white
Few grains salt
2 tablespoons sugar

1. Line pie pan with pastry; set aside.
2. Beat the eggs, egg yolk, and lemon peel together until blended. Beating constantly, gradually add the $\frac{1}{2}$ cup sugar. Add the evaporated milk and lemon extract slowly, beating just until blended.
3. Beat egg white and salt together until frothy. Add the 2 tablespoons sugar gradually while beating and continue to beat until stiff peaks are formed.
4. Add custard mixture in small amounts to beaten egg white, folding until blended after each addition. Turn into pastry-lined pan.
5. Bake at 425°F for 10 min.; reduce heat to 300°F and bake 20 to 25 min., or until a knife inserted halfway between center and edge of filling comes out clean. Cool on a cooling rack.

One 9-in. pie

Rhubarb Cream Pie

Pastry for a 1-crust 9-in. pie
4 cups 1-in. rhubarb pieces
2 tablespoons butter
2 teaspoons grated orange peel
 $1\frac{1}{2}$ cups sugar
 $2\frac{1}{2}$ tablespoons cornstarch
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ cup whipping cream
3 egg yolks
6 drops red food coloring
3 egg whites
 $\frac{1}{4}$ teaspoon salt
6 tablespoons sugar

1. Line pie pan with pastry; bake and set aside to cool.
2. Melt butter in a heavy saucepan. Add the rhubarb, $1\frac{1}{2}$ teaspoons of the orange peel, and 1 cup of the sugar; cook over medium heat, stirring frequently, until rhubarb is just tender, about 8 min.
3. Meanwhile, mix together the remaining $\frac{1}{2}$ cup sugar, cornstarch, and $\frac{1}{4}$ teaspoon salt. Blend in the cream until mixture is smooth.
4. Remove rhubarb from saucepan with a slotted spoon; set aside. Stir cornstarch mixture into liquid remaining in saucepan. Bring rapidly to boiling, stirring constantly, and then boil 3 min.
5. Vigorously stir about $\frac{1}{4}$ cup of the hot mixture into the egg yolks, then blend into mixture in saucepan. Cook over medium heat, stirring constantly, until thick, about 3 min.
6. Blend in food coloring and rhubarb; cool.
7. When filling is cooled, beat egg whites, $\frac{1}{4}$ teaspoon salt, and remaining $\frac{1}{2}$ teaspoon orange

peel until frothy. Add 6 tablespoons sugar gradually, beating continually until stiff peaks are formed when beater is lifted upright.

8. Turn filling into baked pastry shell; pile meringue lightly over pie filling, sealing meringue to edge of pastry.

9. Bake at 350°F for 15 min., or until meringue is delicately browned.

One 9-in. pie

Deep-Fried Apple Pies

Pastry for 2-crust pie
Lard, hydrogenated vegetable shortening, or all-purpose shortening for deep frying
3 cups sliced pared tart apples (3 to 4)
 $\frac{1}{2}$ cup water
1 teaspoon lemon juice
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon ground cinnamon
 $\frac{1}{8}$ teaspoon ground nutmeg
Butter

1. Shape pastry into 2 balls. Using one ball at a time, flatten on a lightly floured surface and roll out $\frac{1}{4}$ in. thick. Cut out rounds using a $3\frac{1}{2}$ -in. cutter.
2. Start heating fat to 375°F.
3. Meanwhile, put apples into a saucepan; add the water and lemon juice. Cover tightly and cook over low heat about 15 min., or until tender.
4. Remove apples from heat and drain. Lightly mix in a blend of sugar, cinnamon, and nutmeg.
5. Place about 2 tablespoons apple mixture onto each pastry round; dot with butter. Moisten one-half of the edge of each round with water to help form a tight seal. Fold the other half of round over filling. Press edges together with a fork. Be sure to seal tightly to avoid leakage of filling while frying.
6. Lower pies into hot fat, adding only as many as will float uncrowded one layer deep in fat. Be sure that temperature of fat is maintained at 375°F during frying.
7. Deep fry about 3 min., or until golden brown. Turn pies as they rise to surface and several times during cooking (do not pierce).
8. Remove with a slotted spoon and drain over fat for a few seconds before removing to absorbent paper.
9. Serve warm sprinkled with confectioners' sugar.

About 15 pies

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