

LUSCIOUS FRESH FRUIT PIES



Fresh Blueberry Pie and ice cream—a welcome dessert any time!

Fresh Blueberry Pie

Pastry for 2-crust 8-in. pie

- 4 cups fresh blueberries
- 4 teaspoons lemon juice
- ¼ cup sugar
- ¼ cup flour
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt
- 1 teaspoon grated lemon peel
- 2 tablespoons butter or margarine

1. Line pie pan with pastry; set aside.
2. Gently toss berries with lemon juice, then with a mixture of the next six ingredients.
3. Turn into unbaked pastry shell, heaping slightly at center; dot with butter or margarine. Complete as for 2-crust pie.
4. Bake at 450°F 10 min.; reduce heat to 350°F and bake 30 to 35 min. longer, or until crust is lightly browned.
5. Serve warm or cool. *One 8-in. pie*

Mango Pie

- ½ cup flour
- ½ cup firmly packed dark brown sugar
- Few grains salt
- ¼ cup butter or margarine
- Pastry for 1-crust 8-in. pie
- 4 cups sliced pared mangos (about 2 1-lb. mangos)
- 4 teaspoons lime juice
- ½ cup sugar
- ¼ teaspoon salt
- 3 tablespoons quick-cooking tapioca
- 1 teaspoon grated lime peel

1. Blend flour, brown sugar, and few grains salt together in a bowl; cut in butter or margarine with a pastry blender until pieces are the size of small peas. Chill.
2. Line pie pan with pastry; bake 5 min. at 450°F and set aside.

3. Sprinkle mango slices with lime juice. Gently toss with a mixture of the next four ingredients.
4. Turn into pastry shell, heaping slightly at center. Sprinkle crumb mixture evenly over the top of fruit mixture.
5. Bake at 450°F 10 min.; reduce heat to 350°F and bake 15 to 20 min. longer, or until crumb topping is golden brown and fruit is tender.
6. Serve warm with vanilla ice cream. *One 8-in. pie*

Double-Crust Raspberry Pie

- Pastry for 2-crust 8-in. pie
- 5 cups red raspberries
 - 1 tablespoon orange juice
 - 1 cup sugar
 - ¼ cup flour
 - ¼ teaspoon salt

1. Line pie pan with pastry; set aside.
2. Gently toss berries with orange juice and a mixture of the remaining ingredients.
3. Turn into unbaked pastry shell, heaping slightly at center. Complete as for 2-crust pie.
4. Bake at 450°F for 10 min.; reduce heat to 350°F and bake 25 to 30 min. longer, or until pastry is lightly browned.
5. Serve warm or cool. *One 8-in. pie*

Fresh Peach-Plum Pie

- Pastry for 2-crust 9-in. pie
- 2 cups sliced ripe peeled peaches
 - 2 cups sliced ripe purple plums
 - 2 to 4 teaspoons lemon juice
 - ¼ teaspoon almond extract
 - 1½ cups sugar
 - 3 tablespoons quick-cooking tapioca
 - 1 teaspoon grated lemon peel
 - ¼ teaspoon salt
 - 2 tablespoons butter or margarine

1. Line pie pan with pastry; set aside.
2. Gently toss peaches and plums with the lemon juice and extract, then with a mixture of the next four ingredients.
3. Turn into unbaked pastry shell, heaping slightly at center; dot with butter or margarine. Complete as for 2-crust pie.
4. Bake at 450°F 10 min.; reduce heat to 350°F

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