

Festive **PIES** and **COOKIES**

Mocha-Nog Pie

TO PREPARE: 35 MIN. TO CHILL: 2-3 HRS.

Pastry for 1-crust 10-in. pie (your favorite recipe or a prepared mix)

- 1/2 cup cold water
- 2 tablespoons (2 env.) unflavored gelatin
- 2 cups double-strength coffee beverage (use 2 tablespoons instant coffee to 2 cups water)
- 1/2 cup sugar
- 1/2 teaspoon ground nutmeg
- 3 egg yolks, slightly beaten
- 1 cup chilled whipping cream
- 3 egg whites
- 1 1/2 teaspoons vanilla extract
- 1/2 sq. (1/2 oz.) unsweetened chocolate

1. Prepare and bake the pastry. Set aside to cool completely.
2. Pour the cold water into a small bowl. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften.
3. Pour the coffee beverage into top of a double boiler; add sugar and nutmeg. Stir over medium heat until sugar is dissolved. Heat until very hot.
4. Vigorously stir about 3 tablespoons hot coffee mixture into the egg yolks; immediately blend into mixture in double boiler. Stirring constantly, cook over simmering water until mixture is slightly thickened (3 to 5 min.).
5. Remove from simmering water and immediately stir in softened gelatin, stirring until gelatin is completely dissolved. Cool; chill in refrigerator or over 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.
6. Set a bowl and rotary beater in refrigerator to chill.
7. When gelatin mixture is of desired consistency, using the chilled bowl and beater, beat whipping cream until of medium consistency (piles softly). Set in refrigerator while beating egg whites.
8. Using a clean beater, beat egg whites until rounded peaks are formed. Spread whipped cream and beaten egg whites over gelatin mixture; add vanilla extract, and gently fold in. Turn mixture into pastry shell. Chill until firm (2 to 3 hrs.).
9. Top with chocolate curls made by pulling the chocolate across a shredder. Chill thoroughly in refrigerator.

One 10-in. pie

Cranberry-Orange Pie

TO PREPARE: 35 MIN. TO BAKE: 30 MIN.

Pastry for 1-crust 9-in. pie (your favorite recipe or a prepared mix)

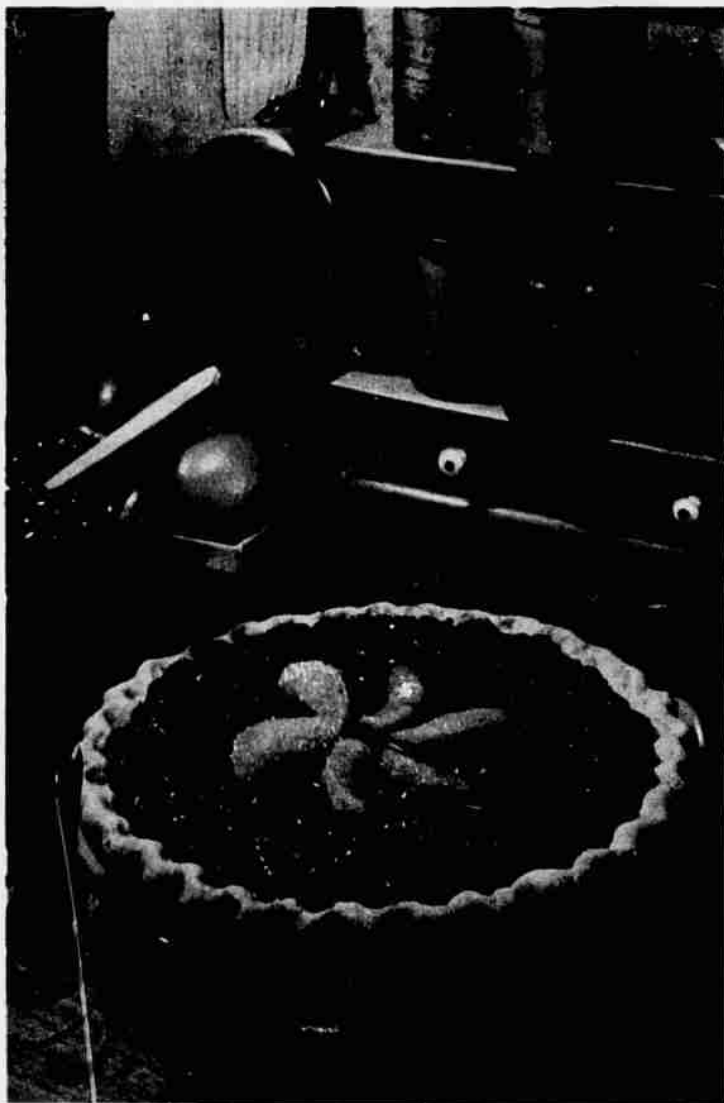
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground ginger
- 1/8 teaspoon ground nutmeg
- 4 cups (1 lb.) cranberries
- 2 1/4 cups sugar
- 1/4 cup orange juice
- 2 tablespoons water
- 1/4 teaspoon salt
- 2 tablespoons cold water
- 1 tablespoon cornstarch
- 2 1/2 tablespoons butter or margarine
- 1 teaspoon grated lemon peel (grated through colored part only; white is bitter)
- 1 teaspoon grated orange peel
- Melted butter or margarine

1. Prepare pastry (do not bake), adding the cinnamon, ginger, and nutmeg to the dry ingredients. Follow directions on package for prepared mix.
2. Sort, rinse, and drain the cranberries.
3. Mix together in a saucepan the sugar, orange juice, 2 tablespoons water, and salt. Stir over medium heat until sugar is dissolved. Increase heat and bring mixture to boiling; add cranberries. Cook slowly 3 to 4 min., or just until skins of cranberries begin to pop.
4. Mix cold water with cornstarch. Blend thoroughly to a smooth paste. Add cornstarch mixture gradually to hot cranberries, stirring constantly. Bring rapidly to boiling, stirring constantly; cook 3 min. longer.
5. Remove from heat. Blend in the butter, lemon and orange peels. Cool.
6. When filling is cool, brush pastry shell with the melted butter. Pour filling into pastry shell.
7. Bake at 450°F 10 min. Reduce heat to 350°F and bake about 20 min. longer, or until pastry is light golden brown. Garnish pie with orange sections (see photo). Serve warm or cold.

One 9-in. pie

Mocha-Nog Pie with Almonds

Follow recipe for Mocha-Nog Pie. Fold in 1 cup (about 5 1/2 oz.) salted, toasted almonds with the vanilla extract.



Pecan-Topped Pumpkin Tarts

TO PREPARE: 40 MIN. TO BAKE: 30 MIN.

Pastry for eight 3 1/2-in. tarts (your favorite recipe or a prepared mix)

- 1 1-lb. can (2 cups) pumpkin
 - 1/2 cup firmly packed dark brown sugar
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon ground ginger
 - 1/2 teaspoon ground nutmeg
 - 1/2 teaspoon ground cloves
 - 1/2 teaspoon salt
 - 2 eggs, slightly beaten
 - 1 cup cream
 - 1/4 cup butter
 - 1 1/2 cups (about 6 oz.) pecan halves
 - 1/4 cup firmly packed dark brown sugar
1. Prepare the tart shells (do not bake); set aside.
 2. Blend the pumpkin with a mixture of 1/2 cup brown sugar, cinnamon, ginger, nutmeg, cloves, and salt.

3. Blend the eggs with the cream and add to pumpkin mixture. Mix until smooth. Pour filling into tart shells.
 4. Bake at 450°F 10 min., reduce heat to 350°F and bake 10 min. longer.
 5. Meanwhile, melt the butter in a skillet over low heat. Add the pecan halves; gently move and turn pecans with a spoon until thoroughly coated with butter. Remove from heat. Add 1/4 cup brown sugar and mix lightly to coat thoroughly.
 6. Quickly arrange the pecans over tops of tarts. Return to oven; bake at 350°F 10 min. longer, or until a silver knife comes out clean when inserted halfway between center and edge of each tart. Cool on cooling rack. 8 tarts
- Note:** If desired, lightly brush hot pumpkin tarts with maple syrup immediately upon removal from the oven.