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Complement Banana Chiffon Pie with a refreshing punch served in coconut shells with pineapple stick muddlers.

# LET'S HAVE PIE!

Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

■ Desserts may come and go, but a scrumptious, mouth-watering pie still receives high praise as a popular American choice. Here are old-time favorites with new flavor and glamour touches to add excitement to your meals.

### BANANA CHIFFON PIE

TO PREPARE: 25 MIN.

TO CHILL: 4 HRS.

Pastry for 1-crust 9-in. pie (your favorite recipe or a prepared mix)  
1 cup undiluted evaporated milk  
1 tablespoon (1 env.) unflavored gelatin  
½ cup cold water  
½ cup frozen orange-

juice concentrate (undiluted)  
½ cup sugar  
¼ teaspoon salt  
1 cup (2 medium size) mashed fully ripe bananas  
2 tablespoons lemon juice

1. Prepare and bake pastry; set aside to cool.
2. Chill a bowl and beater. Pour evaporated milk into refrigerator tray and chill until icy cold.
3. Sprinkle gelatin evenly over cold water. Let stand 5 min. to soften. Dissolve completely by placing over very hot water.
4. Mix together the orange-juice concentrate, sugar, and salt. Add the dissolved gelatin and stir until sugar is dissolved. Blend in the mashed bananas. 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.
5. Using chilled bowl and beater, beat chilled evaporated milk until thick. Add lemon juice and continue beating until mixture is very stiff. Fold slightly thickened gelatin mixture into whipped

evaporated milk. Pile mixture lightly into pastry shell. Chill until firm, about 4 hrs.

6. Garnish with banana slices and, if desired, orange slices. *One 9-in. pie*

### Lime-Banana Chiffon Pie

Follow recipe for Banana Chiffon Pie. Substitute ½ cup lime juice for orange-juice concentrate and increase sugar to 1 cup. Blend 1 drop green food coloring into gelatin mixture with the bananas. Substitute 2 tablespoons lime juice for the lemon juice. Garnish chilled pie with lime slices.

### CREAMY PEAR PIE

TO PREPARE: 25 MIN.

TO BAKE: 30-35 MIN.

Pastry for 2-crust 8-in. pie  
1 1-lb., 13-oz. can pear halves  
¼ cup sugar  
1 tablespoon cornstarch  
2 tablespoons lemon juice

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

1. Prepare pastry shell (do not bake); reserve remaining pastry for lattice top.
2. Drain pears thoroughly. (Pear sirup may be reserved for use in other food preparation.) Slice pears (about 2 cups slices); set aside.
3. Sift together into a bowl the sugar, cornstarch, cinnamon, nutmeg, and salt. Add the cream and lemon juice gradually, blending until smooth. Gently mix in the sliced pears. Turn filling into pastry shell. Top with pastry strips to form a lattice design.
4. Bake at 425°F 30 to 35 min., or until pastry is light golden brown. Serve warm 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  
1½ cups milk  
1 cup firmly packed dark brown sugar  
¼ cup sifted flour

¼ teaspoon salt  
½ cup milk  
3 egg yolks, slightly beaten  
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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