

### Squash Pie

TO PREPARE: 45 MIN. TO BAKE: ABOUT 1 HR.

Pastry II for a 1-crust 9-in. pie

- 2 12-oz. pkgs. frozen squash, thawed
- $\frac{3}{4}$  cup firmly packed dark brown sugar
- $\frac{1}{2}$  teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground ginger
- $\frac{1}{2}$  teaspoon ground nutmeg
- $\frac{1}{2}$  teaspoon ground cloves
- $\frac{1}{2}$  teaspoon salt
- 2 eggs, slightly beaten
- 1 cup cream

1. Prepare pastry and line pie pan. Bake at 475°F 5 min.; reduce heat to 350°F. Set pastry shell aside to cool.
2. Meanwhile, blend squash with a mixture of next six ingredients. Mix eggs and cream together and blend thoroughly with squash mixture. Pour into pastry shell.
3. Bake at 350°F 50 to 60 min., or until a silver knife comes out clean when inserted halfway between center and edge of filling. Cool on cooling rack.
4. Serve with sweetened whipped cream, if desired. One 9-in. pie

### Pineapple Delight Pie

TO PREPARE: 45 MIN. TO BAKE: 25-30 MIN.

Pastry for an 8-in. lattice-top pie

- 1 1-lb., 14-oz. can crushed pineapple
- $\frac{1}{2}$  cup sugar
- 3 tablespoons cornstarch
- $\frac{1}{4}$  teaspoon salt
- 3 tablespoons butter or margarine
- 2 teaspoons grated lemon peel
- 1 tablespoon lemon juice
- 1 tablespoon orange juice

1. Prepare pastry. Line pie pan; cut remaining pastry into strips. Set aside.
2. Drain pineapple, reserving sirup.
3. Sift next three ingredients together into a saucepan. Gradually add the reserved pineapple sirup (about  $1\frac{1}{2}$  cups), stirring well. Bring cornstarch mixture rapidly to boiling over direct heat, stirring constantly; cook 3 min. Remove from heat.
4. Blend in the drained pineapple (about 2 cups) and remaining ingredients.
5. Turn filling into pastry shell. Top with pastry strips to form a lattice design.
6. Bake at 425°F 25 to 30 min., or until light golden brown. One 8-in. pie

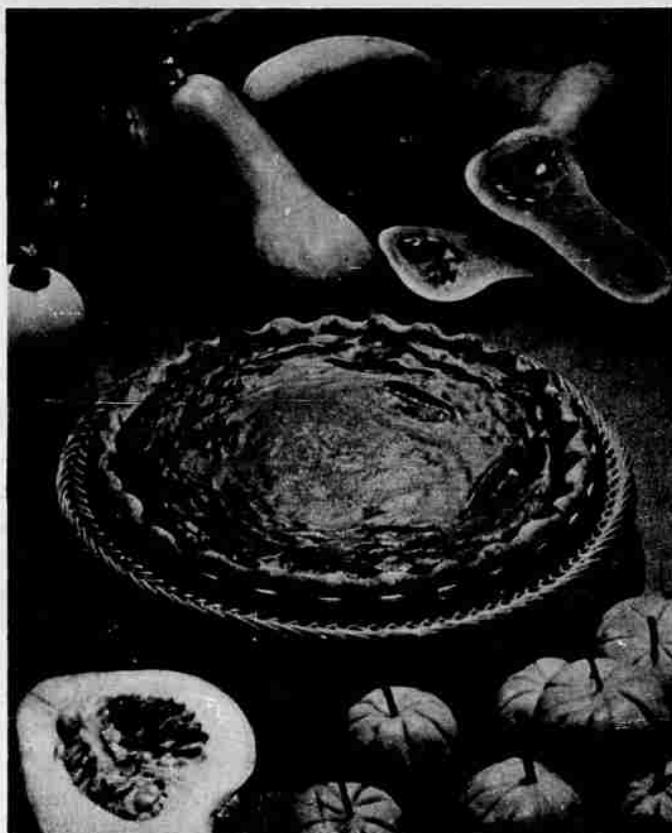
### Double Coffee Parfait Pie

TO PREPARE: 30 MIN. TO CHILL: ABOUT 2 HRS.

Pastry for 1-crust 8-in. pie

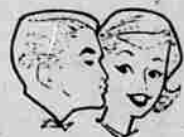
- $\frac{1}{4}$  cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- $1\frac{1}{4}$  cups double strength coffee beverage
- 2 tablespoons sugar
- $\frac{1}{4}$  teaspoon salt
- 1 pt. coffee ice cream
- 1 teaspoon vanilla extract
- $\frac{3}{4}$  cup walnuts, coarsely chopped

1. Prepare, bake, and cool pastry shell.
2. Sprinkle gelatin evenly over water; let stand about 5 min. to soften.
3. Heat coffee beverage until very hot; stir in softened gelatin until completely dissolved. Stir sugar and salt into hot mixture until dissolved.
4. Add ice cream by heaping spoonfuls, blending well after each addition. Stir in extract. Chill 15 to 20 min., or until mixture mounds when dropped from a spoon.
5. Stir in nuts. Turn filling into pastry shell; chill until firm. One 8-in. pie



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MELANIE DE PROFT, Food Editor



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Try squash instead of pumpkin pie for a subtle, different flavor.

### Basic Pastries

#### Pastry I

- 1 cup sifted flour
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup lard, hydrogenated vegetable shortening, or all-purpose shortening
- $2\frac{1}{2}$  tablespoons cold water

1. Sift flour and salt together into a bowl. Cut in shortening with pastry blender or two knives until pieces are the size of small peas.
2. Sprinkle the water over mixture, a teaspoonful at a time, mixing lightly with a fork after each addition. Add only enough water to hold pastry together. Work quickly; do not overhandle. Shape into a ball and flatten on a lightly floured surface.
3. Roll from center to edge into a round about  $\frac{1}{8}$  in. thick and about 1 in. larger than over-all size of pan.
4. Loosen pastry from board with spatula and fold in quarters. Gently lay pastry in pan and unfold it, fitting it to the pan so that it is not stretched.
5. Trim edge with scissors or sharp knife so pastry extends about  $\frac{1}{2}$  in. beyond edge of pie pan. Fold extra pastry under at edge, and flute.
6. Thoroughly prick bottom and sides of shell with a fork. (Omit pricking if filling is to be baked in shell.)
7. Bake at 450°F 10 to 15 min., or until crust is light golden brown. Cool on rack. One 8- or 9-in. pastry shell

#### Pastry II

- 1 cup sifted flour
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  cup cooking oil (not olive oil)
- $2\frac{1}{2}$  tablespoons ice water

1. Sift flour and salt together into a bowl. Beat oil and water together with a fork until thickened and creamy.
2. Immediately pour the oil-water mixture over entire surface of flour. Toss and mix with fork until all flour is moistened.
3. Form dough into ball. Place dough between squares of waxed paper. Roll lightly from center to edge into a 12-in. round. Peel off top sheet of paper.
4. Place pastry in a pie pan; peel off remaining waxed paper. Fit into pan; fold edge under, and flute.
5. If pastry is to be baked before filling, prick bottom and sides with a fork.
6. Bake at 475°F 10 to 12 min., or until golden brown. One 8- or 9-in. pastry shell

#### Pastry III

- $\frac{3}{4}$  cup plus 2 tablespoons sifted flour
- $1\frac{1}{2}$  teaspoons sugar
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{4}$  cup butter
- 2 to 3 tablespoons cold water

1. Sift first three ingredients together into a bowl. Cut in butter with a pastry blender or two knives until pieces are the size of small peas.

2. Proceed as in pastry I. One 9-in. pastry shell

(Continued on page 10)