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IDEA BOOK



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**Cookbook** (Continued from page 10)

**Toasted Coconut-Banana Pie**

Follow recipe for *Toasted Coconut Pie*. Decrease coconut to  $\frac{3}{4}$  cup. Spread about one-third of cooled filling in bottom of baked pastry shell; slice one medium-sized banana over filling and cover with another third of filling. Slice a second banana over filling and cover with remaining filling. Top with meringue and bake as directed until lightly browned.

**Rich Chocolate Nut Pie**

Pastry for a 1-crust 9-in. pie  
 $\frac{1}{2}$  cup butter or margarine  
1 teaspoon vanilla extract  
1 cup sugar  
3 eggs, well beaten  
 $\frac{1}{4}$  cup flour  
 $\frac{1}{2}$  cup cocoa  
teaspoon salt  
 $\frac{3}{4}$  cup dark corn sirup  
 $\frac{3}{4}$  cup milk  
 $\frac{3}{4}$  cup pecan halves

1. Line pie pan with pastry and set aside while preparing filling.
2. Cream the butter or margarine with the extract. Gradually add the sugar, creaming well after each addition. Add the eggs in thirds, beating until fluffy after each addition.
3. Combine the flour, cocoa, and salt. Add to the creamed mixture, mixing well. Beat in the corn sirup and milk until thoroughly blended. Stir in the pecans. Pour the filling into unbaked pastry shell.
4. Bake at 450°F. 10 min. Reduce heat to 325°F. and bake 40 to 45 min., or until the filling is set.
5. Serve slightly warm or cold with bowl of unsweetened whipped cream.

One 9-in. pie

**Lattice-Top Cherry Pie**

Pastry for an 8-in. lattice-top pie  
2 1-lb. cans red tart pitted cherries\*, drained (reserve  $\frac{1}{4}$  cup liquid)  
 $\frac{3}{4}$  to 1 cup sugar  
 $2\frac{1}{2}$  tablespoons cornstarch  
 $\frac{1}{8}$  teaspoon salt  
1 teaspoon lemon juice  
 $\frac{1}{4}$  teaspoon almond extract  
4 or 5 drops red food coloring  
1 tablespoon butter or margarine

1. Prepare pastry shell using about one-half the pastry; set aside.
2. Blend sugar, cornstarch, and salt in a heavy saucepan. Gradually add the cherry liquid, mixing well. Bring rapidly to boiling and boil 2 to 3 min., stirring constantly.
3. Remove from heat; stir in lemon juice, extract, and food coloring. Mix in the cherries. Set aside to cool.
4. Meanwhile, roll out remaining

pastry and cut into strips for the lattice top; set aside.

5. When filling is cool, spoon into pastry shell. Dot with butter or margarine. Top with pastry strips to form a lattice design.
6. Bake at 450°F. 10 min. Reduce heat to 350°F. and bake about 35 min., or until pastry is lightly browned. Remove pie to cooling rack to cool.

One 8-in. pie

\*Water-pack cherries are preferred.

**Arizona Refrigerator Pie**

2 cups graham cracker crumbs  
 $\frac{1}{2}$  cup sugar  
1 teaspoon ground cinnamon  
 $\frac{1}{2}$  cup melted butter or margarine  
2 tablespoons (2 env.) unflavored gelatin  
 $\frac{1}{4}$  cup sugar  
2 egg yolks, fork beaten  
 $1\frac{1}{2}$  cups orange juice, strained  
 $\frac{1}{2}$  cup water  
2 egg whites  
 $\frac{1}{4}$  cup sugar  
1 cup chilled heavy cream, whipped  
 $\frac{1}{2}$  cup snipped dates

1. Combine the first four ingredients in a bowl; blend thoroughly. Reserve about  $\frac{1}{4}$  cup crumb mixture for garnish. Press remaining crumb mixture very firmly into an even layer on bottom and sides of a 10-in. pie pan, using back of a spoon.
2. Bake at 400°F. about 8 min. Cool; chill thoroughly.
3. Mix the gelatin and  $\frac{1}{4}$  cup sugar in the top of a double boiler. Blend the egg yolks, orange juice, lemon juice, and water; stir into gelatin mixture until well blended.
4. Set over boiling water; thoroughly heat mixture and continue to cook 5 min., or until egg yolks are cooked and gelatin is completely dissolved, stirring constantly.
5. Remove from heat. Cool; chill over ice and water, stirring frequently until mixture begins to gel (becomes slightly thicker).
6. Beat egg whites until frothy. Gradually add the  $\frac{1}{4}$  cup sugar, beating well after each addition; continue beating until stiff peaks are formed.
7. Fold whipped cream and meringue together. Fold in chilled gelatin mixture, then dates until well blended.
8. Turn into crumb crust. Sprinkle reserved crumbs in a petal design over top. Chill several hours or overnight in refrigerator.

One 10-in. pie

Note: If desired, accompany with a bowl of whipped dessert topping.

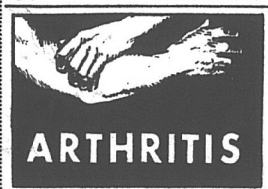
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