

## PIE CRUST

1 c. flour	1 tsp. salt
1/3 c. Crisco	2 to 3 tbsp. cold water

Sift flour and salt into bowl; add shortening and rub in lightly with finger tips or mix with a pastry blender; add water slowly and just enough to roll out. Roll out very thin on slightly floured board, put on back of pie plate and prick all over to let air out. Bake in 500 F. for about 5 minutes.

## PIE CRUST FOR LEMON MERINGUE PIE

1 cup flour	1 tsp. salt
1/3 cup Crisco	2/3 tbsp. cold water

Sift flour and salt into bowl; add shortening and rub in lightly with finger tips or mix with pastry blender. Add water slowly and just enough to roll out. Roll out very thin on slightly floured board. Put in back of pie plate and prick all over to let air out. Bake 500 F. about 5 minutes.

(Mrs. Max Kaplan)

## LEMON MERINGUE PIE

1 baked pie shell	3 egg yolks
2 cups hot water	4-6 tbsp. lemon juice
4 tbsp. cornstarch	2 tsp. grated lemon rind
2 tbsp. flour	1 tsp. salt
1 c. sugar	

Put water on to boil. Mix cornstarch, flour, and sugar with 1/2 cup of water until smooth; mix in egg yolks, add slowly to boiling water. Cook 5 minutes stirring constantly; remove from fire; add lemon juice, rind and salt. Pour in baked shell.

### PINEAPPLE PIE

Filling:

- 1 No. 2½ can Crushed pineapple
- 3 tbsp. cornstarch
- ½ cup sugar

Pour into top of double boiler and cook until thick. Cool. Then add 1 beaten egg and 1 teaspoon vanilla. Pour in unbaked pie shell and bake in 450 F. for 40 minutes reducing to 375 F. for ten minutes.

### APPLE PIE

- 1 quart sliced apples
- ½ tsp. salt
- Little cinnamon or nutmeg
- 1/3 c. sugar or more if apples are tart

Mix together and dot with pieces of butter.

Bake in hot oven at 450 F. for 40 to 45 minutes. Reduce temperature to 375 F. last part of baking.

(Mrs. Max Kaplan)

### MOCK CHEESE PIE

*Crust*

- 1½ cup graham cracker crumbs
- 1 heaping tablespoon shortening
- Mix together
- Grease pan and fill with crumbs

*Filling*

- 4 egg yolks
- Juice of one lemon and rind
- 4 egg whites
- 1 can condensed milk

Mix the ingredients and then fold in beaten stiff egg whites. Bake in 350 F. oven for 35-40 minutes until silver knife comes out clean.

(Mrs. Bessie Mack)



## CHEESE PIE

*Crust*

1 cup flour	$\frac{1}{4}$ cup sugar
$\frac{1}{2}$ tsp. baking powder	1 egg
3 tbsp. butter	$\frac{1}{4}$ cup milk
$\frac{1}{2}$ tsp. salt	

Mix flour, baking powder, salt, sugar, butter; then egg and milk. Mix all at once roll out on a flour board to fit pie pan. Fill with cheese filling and bake at 350 F. for 1 hour until knife comes out clean when tested.

*Filling*

$\frac{1}{2}$ cup cottage cheese	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup cream cheese	1 tsp. vanilla
$\frac{1}{2}$ cup sugar	2 eggs
2 tbsp. flour	$\frac{3}{4}$ cup milk
butter size of egg	

(Mrs. Bessie Mack)

## NOTES

For a tempting cheese crust, roll the dough for the top crust the desired size. Sprinkle with finely chopped or grated cheese. Double in half and roll again to proper thickness. Arrange over apples and bake as directed. Grated cheese may be sprinkled over the baked pie and heated in a hot oven long enough to melt cheese.

Three tablespoons of quince jelly or jam added to apple filling gives a novel flavor.

## PINEAPPLE PIE

1 recipe for 2 crust pastry	1 cup sugar
1 egg	salt
1 tablespoon flour	$\frac{1}{2}$ can pineapple

Beat one egg well. Blend together the sugar, flour and salt. Add pineapple to the beaten egg and flour mixture. Mix well. Bake at 425 degrees for 30 to 40 minutes.

### APPLE PIE

1 recipe Double Crust Pie	6 apples
Pastry	Dash of nutmeg and cinna-
$\frac{1}{2}$ to 1 cup sugar	mon
2 tablespoons butter	

Prepare apples for pie. Line pie plate with crust. Fill crust with apples and sprinkle with sugar mixture. Add spice or other seasoning. Roll out top crust. Make slash pattern on top crust and fold in half. Place top crust on pie, cut, and crimp edges firmly together. Bake in a cold oven or with an oven meal. Temperature 425 degrees. Time 40 to 50 minutes.

### LEMON MERINGUE PIE

*Pie Pastry—One Crust Pie:—*

1 cup flour,  $\frac{1}{8}$  teaspoon baking powder,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{3}$  cup shortening and ice water. Sift flour; measure and sift flour with baking powder and salt. Cut in cold fat. Add ice water to hold pastry together. Chill then roll out about  $\frac{1}{4}$  inch thick. Fit smoothly in pie plate and crimp edges. Pierce crust generously with a fork on bottom and sides. Temperature 475 degrees. Time 10 to 15 minutes.

*Lemon Cream Filling*

Lemon Cream Filling	salt
2 cups water (boiling)	Juice and rind of 2 lemons
2 cups sugar	2 eggs yolk 2
8 level tbsp. corn starch	4 whites

Mix cornstarch and sugar; add boiling water gradually; stirring constantly. Cook for 5 minutes; remove from heat, add egg yolks, rind and juice of lemons. Blend thoroughly and return to heat and cook slow until thick. Pour in shell.

*Meringue*—2 tablespoons sugar to each egg white

Brown meringue in preheated oven. Temperature 325 degrees 13 to 15 minutes.



### BLUEBERRY PIE

2 cans Blueberries	1 tablespoon tapioca or
10 teaspoons sugar	2 tablespoons flour
½ teaspoon salt	

Mix the blueberries, salt and tapioca or flour and let stand while making crust. Line a pie plate with the crust and fill with blueberry mixture. Wet edge of crust and adjust top crust; build edge up to keep juice from running over.

Temperature 425 degrees. Time 30 to 40 minutes.

### CHOCOLATE PIE

5 tablespoons Cornstarch	1½ teaspoon vanilla
1½ cups brown sugar	1½ squares chocolate
¼ teaspoon salt	1 baked pie shell
3 cups milk (scalded)	3 egg whites
3 egg yolks	6 tablespoons sugar
4 tablespoons butter	½ cup cocoanut

Mix cornstarch, sugar, salt and milk and cook on Low Heat three minutes. Pour over egg yolks, add grated chocolate and allow to thicken. Remove from heat and add vanilla. Cool and pour into baked pie shell.

Top with meringue made of the three egg whites and six (6) tablespoons sugar. The very last fold in the ½ cup of cocoanut. Brown the meringue 20 minutes at 350 degrees.

### STRAWBERRY PIE

1 box strawberries	1 tablespoon Arrowroot or
½ teaspoon salt	corn starch
½ cup sugar	½ cup water
	1 recipe One Crust Pastry

Mash the strawberries. Remove 1 cup of strawberries from the mash. Add ½ teaspoon of salt, ½ cup of sugar and mix well. Blend the arrowroot with ½ cup of water and add to mixture. Cook until clear and fold in three cups of strawberries and fill baked shell. Top with a few whole strawberries and whipped cream.