

## LIME CHOCOLATE CHIP PARFAIT PIE

Heat- $1\frac{1}{4}$  cups water to boiling in two-quart saucepan  
Remove from heat

Add-1 package Lime Jell-O- Stir until dissolved.

Add- 1 pint vanilla ice cream- cut into pieces,  
to hot liquid, stir immediately until melted.

Chill-until mixture is thickened but not set, 20 to  
30 minutes

Fold in-  $\frac{1}{2}$  cup (2 oz.) grated semi-sweet chocolate.

Turn-into cooled, baked, pie shell. Chill until  
firm, 15 to 25 minutes. Top with whipped and  
grated semi-sweet, if desired.

(OVER-CRUST)

The Crust - Gest-R

2 C. flour

2 tbs sugar

1/2 tsp salt

1/2 tsp bak. pdr.

3/4 C. spray

5-6 T.B. water

cut into dry

add water

47.5°

6

25 min

## LEMON HEAVEN PIE

Beat together 4 egg yolk,  $\frac{1}{2}$  c. sugar,  $\frac{1}{4}$  c. lemon juice  
Cook over boiling water until very thick, stirring  
Take off heat. Blend in grated rind of one lemon.  
Beat until foamy 4 egg whites- add  $\frac{1}{4}$  tsp. cream  
tartar. Beat until stiff and glossy.  
Beat cooled egg yolk mixture then fold half of  
whites into it. Pour into shell.  
Beat into left whites  $\frac{1}{4}$  c. sugar. Spread on top and  
brown 15 minutes, 300 deg.

*over for Choc. Mousse*

## Chocolate Mousse

4 oz. semi sweet choc.

$\frac{1}{2}$  c superfine sugar (run regular in blender to make fine)

2 tsp. vanilla

2 c. heavy cream

In top of double boiler over hot water, place sugar, choc. &  $\frac{1}{4}$  c. of the cream. stir constantly until smooth & melted. Remove from heat. Stir in vanilla. Cool to room temp. Whip remaining cream until stiff. Fold gently into choc. mixture. Spoon into serv. dishes & chill (at least 2 hrs.)

# LEMON CHIFFON PIE

1 PKG. LEMON PIE FILLING -  
1/4 C. SUGAR  
2 1/2 C. COLD WATER  
2 SLIGHTLY BEATEN EGG YOLKS -

~~MERINGUE~~  
2 EGG WHITES  
1/4 C. SUGAR

1 BAKED PIE SHELL

MIX FIRST FOUR INGREDIENTS IN SAUCEPAN - COOK  
OVER MEDIUM HEAT STIRRING CONSTANTLY UNTIL  
MIXTURE COMES TO FULL BOIL - COOL SLIGHTLY &  
FOOD INTO MERINGUE - POUR INTO PIE  
SHELL - CHILL -

# CHOCOLATE DELIGHT PIE

1 PKG PUDDING MIX      1 ENVELOPE DREAM WHIP.  
2 C. MILK  
1 BAKED PIE SHELL

COMBINE PUDDING MIX & MILK IN SAUCEPAN,  
COOK, STIRRING UNTIL MIXTURE COMES TO  
FULL BOIL. REMOVE FROM HEAT. POUR HALF  
INTO SHELL - COVER REMAINING & CHILL 2  
HOURS - PREPARE DREAM WHIP AS DIRECTED - BEAT  
CHILLED FILLING WITH SPOON - BLEND IN TOPPING -  
SPOON OVER FILLING IN SHELL - CHILL.

450 Degrees

8-inch pie

BERRY PIE

1 Double Crust

3/4 cup sugar

3 tablespoons *flour*

2 cups berries

2 tablespoons butter

*Salt*

Combine sugar, flour and berries in mixing bowl. Pour into 8-inch pastry-lined pan. Dot with butter. Roll out remaining dough. Cut slits for escape of steam; moisten rim of bottom crust. Place top crust over filling. Fold edge under bottom crust, pressing to seal. Flute. Bake at 450 degrees for 10 minutes, then at 375 degrees for 20 to 25 minutes

# LIME CHIFFON PIE

1 PKG. LIME GELATIN

1/4 C. SUGAR

1 C. BOILING WATER

1 PIE SHELL, BAKED

3 EGGS, SEPARATED

DISSOLVE GELATIN IN WATER. BEAT yolks UNTIL LIGHT, STIRRING, SLOWLY ADD GELATIN - CHILL UNTIL SLIGHTLY THICKENED. BEAT WHITES UNTIL STIFF, GRADUALLY ADDING SUGAR. FOLD INTO GELATIN - PIPE INTO SHELL - CHILL.



# Lemon Cake Pie

Single crust pastry

1 1/2 c. sugar

2 TB. Butter, melted & cooled

1/3 c. flour

1/4 tsp. salt.

1/2 tsp. Lemon Peel

5 TB. LEMON juice

3 lge eggs, separated

1 1/4 c. milk

Roll pastry & fit in pan.

{ Sugar & butter

{ Egg mixture into lemon mix.

{ blend in flour, salt, lemon peel & juice

{ Beat egg whites to stiff. fold into lemon mix.

{ Beat yolks stir in milk

Pour in shell.  
Bake 375° lowest rack 45-55 min. until filling is richly colored.

Brown Bread (Truly Rich)

1 hr. 350°

Over  
for  
Compt

- 1 box raisins      fill cov 2/3 full  
1 c. dk. brn sugar  
4 tsp. baking soda  
4 + B shortening  
3 c. hot water

Mix and let stand overnight

Grease 9 1# cans &

- Mix above with 2 lye eggs -  
2 tsp salt  
5 c. flour  
1 c. chopped nut

Fabulous Fruit Compote

- 1 C. pitted dk. cherries
- 1 C sliced peaches, drained
- 1 pkg. 1 1/2 oz. dried apricots
- 1/4 lb orange peel
- 1/4 lb. lemon peel
- 1/2 C. orange juice
- 1/4 C. lemon juice
- 3/4 C. lt. brown sugar  
packed.

350°  
2 qt. Casserole  
cherries, lequint, peaches,  
apricots

spunkle with brown  
sugar  
bake covered 1 1/2  
hrs. cool +  
refrig covered