

ZWETSCHGENKUCHEN (PRUNE PIE)

Split and depit about 2½ dozen fresh prunes. Line unbaked pie shell with butter shavings. Layer prunes close together in piesshell. Sprinkle with juice of 1/2 lemon and with mixture of 1 cup sugar, 1 teaspoon cinnamon, 1/4 teaspoon each of nutmeg, cloves, and 3 tablespoons melted butter. Bake 45 minutes in a 400 degree oven.

Rose-Marie Klipstein

PEACH CREAM PIE

Fill an unbaked crust with sliced fresh peaches, heaping full.

Mix together and pour over peaches: 1 cup sugar, 1/4 teaspoon salt, 1/3 cup flour, and 2/3 cup of light cream.

Bake at 400 degree oven for 1 hour. If the crust gets too brown, reduce heat the last 15 minutes. If using a Pyrex pie pan, bake at 375 degree oven.

Ann Gibson

SHOOFLY PIE

Syrup: 3/4 cup dark corn syrup, 1 teaspoon vanilla, 1/2 cup boiling water, ½ baking soda. Mix and stir.
Crumbs: 1 cup flour, 1/2 cup sugar, 2 tablespoon soft butter, pinch of salt, dash of cinnamon. Mix together.

Make 9" pie crust. Fill with the syrup. Sprinkle crumbs over syrup, bake until brown at 400, 15-20 minutes.

Laurie Witmer



CREME VANILLE

Soften one envelope plain gelatin in 1/4 cup milk.
Beat in four egg yolks, very well.

In a saucepan gradually beat in 1/2 cup sugar and 1/4 teaspoon salt. Blend in slowly two cups of scalded milk.

Cook over low heat just until mixture boils. Remove from heat and stir in softened gelatin mixture. Cool. When partially set, beat with rotary beater and fold in 1 cup whipping cream, whipped stiff, and 1 teaspoon vanilla.

Pour into oiled 1 quart mold, chill about 4 hours. Unmold on large serving dish. Garnish with sweetened whipped cream, fresh fruit (i.e. strawberries, peaches, seedless grapes, etc.) Serves 8.

Virginia Seward

ICE CREAM PIE

2 loz. squares unsweetened chocolate
2 tablespoons butter or margarine
2 tablespoons hot milk
2/3 cup sifted confectioners' sugar
1-1/2 cups flaked coconut

Melt chocolate squares with butter over low heat mix well. Combine hot milk and confectioner's sugar. Blend. Add to chocolate mixture. Add coconut. Mix well. Press over bottom and sides of buttered 9" pie plate. Chill 1 hour. Serve filled with ice cream. Pie crust cannot be frozen with ice cream and then served immediately since crust would be too hard to cut.

Christina Oddleifson

CHOCOLATE MOUSSE PIE

All ingredients should be at room temperature.
3/4 cup butter and 1 cup sugar, cream together. Blend in 3 squares of melted bitter chocolate. Add 1 teaspoon of vanilla. Add 3 eggs, one at a time and beat with mixer a full five minutes after each egg. Add 1/4 cup Grand Marnier and beat. Pour into a graham cracker crust. Chill at least 4 hours. Top with whipped cream. Delicious!

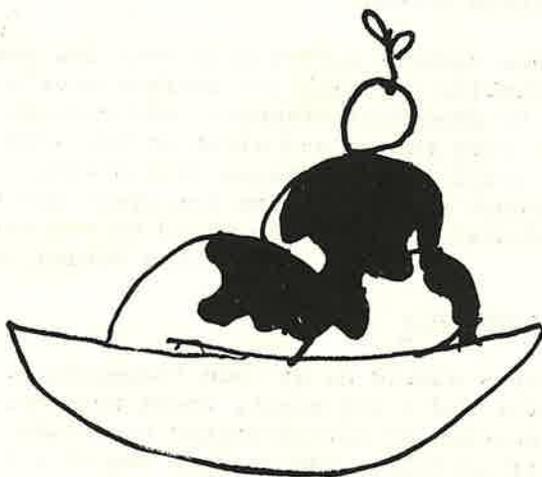
Rita Horn

BROWNIE PIE

3 egg whites
dash of salt
3/4 cup sugar
3/4 cup fine chocolate wafer crumbs
1/2 cup chopped California walnuts
1/2 teaspoon vanilla
Sweetened whipped cream

Beat egg whites and salt until soft peaks form; gradually add sugar, beating until stiff peaks form. Fold in crumbs, nuts, and vanilla; spread evenly in lightly buttered 9 inch pie plate. Bake in slow oven. (325). Bake about 35 minutes. Cool thoroughly, and then spread top with sweetened whipped cream. Chill well 3 to 4 hours. Trim with unsweetened chocolate.

Eleanor Hamilton



MOCHA-MERINGUE PIE

Meringue :
2 egg whites
1/8 teaspoon cream of tartar
1/8 teaspoon salt
1/2 cup sugar
1/2 teaspoon vanilla
1/2 cup pecans, chopped

Beat egg whites until foamy. Add cream of tartar and salt and continue beating until stiff enough to form peaks. Gradually add the sugar, still beating until whites are very stiff. Add vanilla and fold in the nuts. Put into a well-buttered pie plate, spreading evenly with the back of a spoon. Bake in a pre-heated oven at 300 for 1 hour. Cool.

Filling:

4 squares semi-sweet chocolate
3 tablespoons strong coffee, hot, or 1 teaspoon instant coffee in 1/4 boiling water.
1 teaspoon vanilla
1 cup heavy cream, whipped

Melt the chocolate over hot water. Cool. Add the coffee and vanilla. Fold in whipped cream. Fill the meringue shell and refrigerate overnight. Garnish with shaved chocolate. Serves 6-8.

Donna Lawrence

CHOCOLATE COOLS

1 package (6oz.) semi-sweet chocolate bits
1 pint chocolate mocha ice cream, slightly softened

Melt chocolate bits in top of double boiler over hot water. Using a pastry brush, spread evenly on bottom and almost to tops of sides of 12 paper nut cups placed in a muffin tin. Freeze till hardened. Carefully peel off paper and freeze again. Taking one at a time, fill each cup with ice cream. Return to freezer, covered, till ready to serve. Nothing quite so cool!

From all chocolate addicts

APRICOT MOUSSE

1 cup macaroon crumbs
5 eggs and 4 yolks
7 tablespoons sugar
1/2 pound dried apricots
2 cups heavy cream
1/4 teaspoon almond extract
2 tablespoons lemon juice
2½ envelopes unflavored gelatin

Tie aluminum foil collar on an 8 inch souffle dish,
1½ inches wide.

Boil apricots in 2 cups of water for 10 minutes, drain
and reserve juice. Puree apricots. Beat eggs and sugar
together until mixture holds shape. Beat cream over ice
cubes until it thickens, add extract, and whip until soft
peaks form. Soften gelatin in lemon juice and 6 tablespoons
apricot juice. Heat until dissolved. Stir gelatin and
juices into puree, fold eggs in and then cream. Pour
½ mixture in dish, half of the crumbs, and then the re-
maining mousse. Chill 2 hours. Before serving, remove
collar and sprinkle remaining crumbs.

Jan McCobb

SWEDISH PIE

A friend and neighbor of my family in Auburn, New York,
is both Swedish and a good cook. This recipe shows
what tasty fare can be made with little fuss and feathers.

1 egg
3/4 cup sugar, half white, half brown
1/2 cup flour
1teapsoon vanilla
3/4 cup chopped apples
1 teaspoon baking powder
1/2 cup nuts
pinch of salt

Beat the egg and the sugar until fluffy, add the other
ingredients. Bake 30 minutes in a greased pie pan at
350. Serve with ice cream or whipped cream.

Susan Stuard

FRESH STRAWBERRY PIE

1 10" pie crust, baked.

2 pints fresh strawberries, medium to large size,
washed and hulled.

Arrange all except 10 berries in pie shell. Blend
or mash remaining 10 berries and add enough water to
make 1 cup liquid. In a sauce pan mix 2 tablespoons
corn starch with 2/3 cup sugar. Add strawberry liquid
mixture and heat over medium heat until thick. Add
2-3 drops red food coloring. Cool and add 2 tablespoons
orange liqueur. Serve same day topped with whipped cream.

Marcia Gitelman

FLAN FROM PUERTO RICO

Take 1/4 cup sugar. Caramelize in sauce-pan (heavy copper
pan preferred). Heat until melted and when light brown
pour into buttered pyrex bowl, spreading caramelized sugar
on the bottom and sides. Put aside. Take 1 can
sweetened condensed milk and an equal amount of skim
milk, 4 eggs, 1 teaspoon vanilla, and beat until mixed.
Strain into caramelized bowl. Take a piece of waxpaper,
cover bowl and tie on. Put in a pressure cooker with
3/4 cup water in bottom. Have bowl in cooker for 15
minutes. Let cool with top off. Then cool to room
temperature. Refrigerate. Serve on a tray with
caramelized side up. Surround with canned sliced peaches,
and top molded flan with whipped cream. Cut flan like
a cake in wedge shaped pieces.

Marcia Gitelman

KALMAN PIE

This is a specialty from a restaurant in Martha's
Vineyard and is a good way to use up egg whites.
3 egg whites, 3 teaspoons water, 3/4 cup sugar, 20
crackers (Ritz, Crax) crushed, 1 package crushed
filberts or almonds (3/4 cup).

Whip egg whites and water until stiff, add sugar gradually.
Fold in crushed crackers and nuts. 30 minutes at
350 in a quiche pie plate. Chill one hour before serving
with whipped cream.

DAIQUIRI IN A PIE

1 envelope unflavored gelatin
2/3 cups sugar
1/2 teaspoon salt
3 egg yolks, beaten to blend
1/2 cup lime juice (about 3 ripe limes.)
1/4 cup water
1 teaspoon grated lime peel
6 drops green food coloring
1/4 cup light rum

In saucepan, combine gelatin, 2/3 cup of sugar and salt. Stir in egg yolks, lime juice and water. Cook and stir till mixture comes to boiling and gelatin dissolves and remove from heat.

Stir in lime peel and food coloring and cool to room temperature; stir in rum. Chill till partially set.

Meanwhile:

3 egg whites
1/3 cup sugar

If desired: 1/2 cup heavy
cream sweetened with 2 tea-
spoons sugar

1 graham cracker pastry shell

Beat egg whites with dash of salt till foamy. Gradually add 1/3 cup sugar, beating to stiff peaks. Fold in gelatin mixture and chill till it will mound when spooned. Pile into shell. Chill till firm. Trim with whipped cream.

Mrs. Chris Morgan

WHIPPED CREAM PIE

1 8oz. cream cheese
1 cup confectioners sugar
2 teaspoons vanilla or almond extract
2 cups heavy cream (beat well)

Mix cheese, cream, and extract. Whip cream, mix into rest with spoon and then mixer. Put in flaky crust or graham cracker crust. Serve with fruit. Makes 6-8 servings.

Laurie Witmer

PINEAPPLE SOUFFLE

1 tablespoon gelatin, moistened in 1/3 cup of water
3 egg yolks
grated rind of one lemon
2 tablespoons of lemon juice
1/2 cup sugar, dash of salt
2/3 cup of crushed pineapple
1/2 cup of heavy cream whipped
3 egg whites, beaten stiff

Beat yolks slightly, add rind, juice and sugar and salt. Cook in double boiler, stirring until thick. Add gelatin and pineapple. Cool. When mixture begins to thicken, add cream and egg whites. Put into moistened mold and chill. Serves 6-8.

Ann Wiley

GRAHAM CRACKER ICE CREAM

1/2 cup sugar
2 cups coffee cream or half & half
1 teaspoon vanilla
1 cup graham cracker crumbs
pinch of salt

Combine, partially freeze; then beat until light and fluffy. Refreeze.

Mrs. N.C. Weld

CHOCOLATE ICEBOX CAKE

Cream 1/2 cup butter and 1 cup confectioners' sugar. Add the yolks of three eggs and beat with mixer until light and fluffy.

Melt 2 squares bitter chocolate; add 3 tablespoons hot water. Mix well and add to first mixture and beat.

Add 1 teaspoon vanilla and the whites of three eggs, beaten stiff.

Line bread tin with wax paper. Split 1 1/2 dozen large lady fingers, bottom and sides. Put a layer of sauce, then a layer of lady fingers, alternately (about four layers) ending with lady fingers on top. Cover and set in refrigerator overnight or longer. Turn out on plate, cover with whipped cream and garnish with maraschino cherries. Slice to serve. Serves 6-8.

Jan Durfee

BANANA SPLIT CAKE

Graham Cracker Crust: 2 cups of graham cracker crumbs, 1 stick soft oleo or butter. Mix with a fork. Put in a 9x 13 pan.

Butter cream layer: 2 cups powdered sugar, 2 eggs, 2 sticks of soft oleo or butter. Beat together with mixer for 15 minutes. Spread over graham cracker crust.

Slice four bananas over the creamed mixture. Spread 1 large can crushed pineapple, well drained, over bananas. Spread 1 9oz. container of Cool Whip over pineapple. Sprinkle with chopped nuts and chopped maraschino cherries. Refrigerate at least 4 hours.

Jane Hartline

CHEESECAKE

1 1/2 pound cream cheese

1 1/2 cups sugar

5 eggs

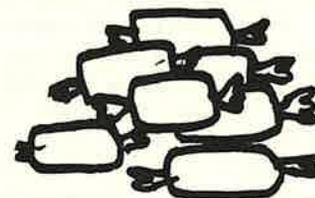
1 1/2 teaspoon vanilla

1 1/2 pint sour cream

Cream together the cream cheese and sugar and add the rest of the ingredients.

Prepare a standard graham cracker crust that will fit into a springform pan. Pour filling into crust. Bake at 325 degrees for 1 hour; turn oven off for 1 hour, and leave door open for 1/2 hour. Remove cake from oven and let stand at room temperature for 1/2 hour. Then refrigerate for at least 3 hours before serving.

Paula Levey



APPLE CRUNCH

Mix dry ingredients:

3/4 cup oatmeal
1/2 cup brown sugar
1/4 cup granulated sugar
1/4 cup flour

Add and mix in 1/4 pound (1 stick) melted butter. Peel, core, and cut up five medium apples in a 9" pie plate. Cover with dry ingredients and butter mixture. Bake at 350 for 45 minutes. Serve with whipped cream. As elegant as pie and much faster.

Mary Jeanne Bannister

POIRE DELICE

6 ripe whole pears
3/4 cup sugar
1 1/2 cups Madeira wine
1 lemon (juice and grated rind)

Peel pears and place whole in a baking dish which can be covered. Combine sugar, 1 cup Madeira, lemon juice, and rind. Pour over pears. Cover dish. Bake in a 375 degree oven until pears are soft; about 30 minutes. Baste with liquid in dish. When they are soft, remove from oven to cool. When cool add remaining Madeira and more to your own taste and serve chilled.

Loma Clarke

LEMON FROMAGE

Beat 6 egg whites until firm. Soften 2 envelopes plain gelatin in 1/2 cup cold water. Dissolve over hot water and cool. Beat 6 egg yolks, adding 1 cup sugar, gradually, until almost white. Add juice and grated rind of 2 large lemons. Add cooled gelatin and fold in egg whites. Mound in 1 1/2 quart mold. Chill until firm. Serve with frozen, mixed fruits.

Ellen Schuster

GRANDMA'S CHOCOLATE WHIP CREAM ROLL

Prepare day ahead of time.

Ingredients:

7 eggs, separated
2/3 cups sugar
3 tablespoons cocoa
3 tablespoons cake flour
1 1/2 teaspoon vanilla.

Line cookie sheet with wax paper and grease with oil. Beat egg yolks lightly. Add sugar, cocoa, flour, and vanilla. Fold in beaten egg white. Bake in 350 oven for 25 minutes on cookie sheet. Turn out on towel sprinkled with confectioners' sugar. Peel off wax paper. Roll up in towel and store in refrigerator overnight. Unroll and add whipped cream. Reroll. Cover with whipped cream and decorate with chocolate curls and serve.

Roberta Wilson

PINEAPPLE EARTHQUAKE

4 cups flour	1 cup chopped walnuts
1 1/2 cups sugar	1 cup coconut
1 cup margarine	Pineapple filling
1/4 cup butter	

Prepare crumb mixture: Sift flour and sugar. Add margarine and butter, cutting into the flour-sugar mixture as for pie crust until comparatively fine crumb consistency. Add nuts and coconut, mixing thoroughly.

Pineapple filling: Combine 2 cans (15 oz. each) of crushed pineapple and 1 cup sugar; bring to boil. Mix 5 tablespoons cornstarch and 1/3 cup water. Add to pineapple-sugar mixture. Cook approximately 5 minutes until thick and clear.

Final steps: Press 1/2 of crumb mixture into bottom of shallow pan 17" x 11". Cover with cooked pineapple filling. Cover this with remaining 1/2 of crumb mixture. Bake 1 hour at 350. Cut into squares when cool.

Mary Fowler

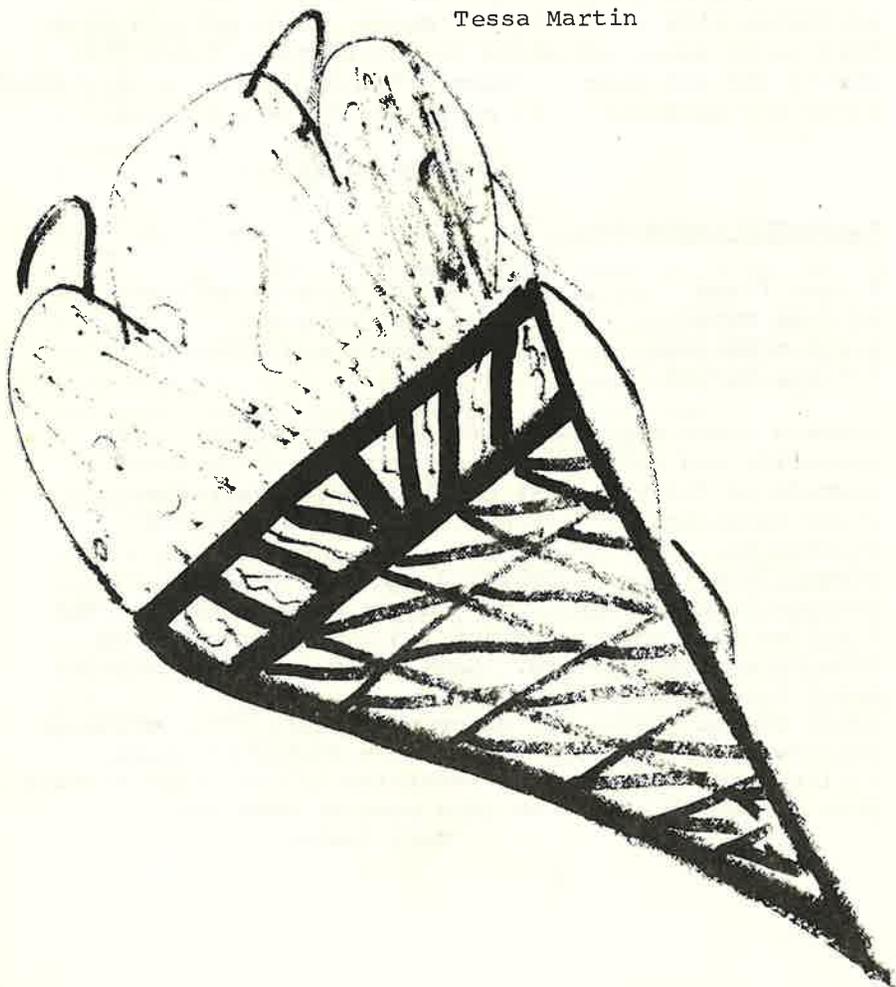
STRAWBERRIES ROMANOFF

One hour before serving:

In sherbet glasses put a serving of strawberries which have been sweetened with sugar. For 4 cups of strawberries, use 1/2 cup sugar.

One half hour before serving: sprinkle 2 tablespoons Kirsch, 2 tablespoons Curacao, and 1/2 cup Grand Marnier. Cover and put in refrigerator. Before serving, top with Romanoff sauce: Mix 4 tablespoons Cream Sherry in one pint of soft vanilla ice cream and 1 cup whipped cream. Decorate with one strawberry on top of cream.

Tessa Martin



RECIPES THAT CHILDREN CAN MAKE

