



PIES
and
PASTRY

Home Service Department
Rochester Gas and
Electric Corp.

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GENERAL DIRECTIONS FOR MAKING PASTRY

TO MAKE	SIFTED ALL- PURPOSE FLOUR	SALT	LARD OR VEGETABLE SHORTENING	WATER
1 Crust Pie or 6 Tart Shells	1 c	1/3 t	1/3 c	3 T
2 Crust Pie or 12 Tart Shells	2 c	2/3 t	2/3 c	5 T
* Pastry Mix	8 c	1 T	1 lb.	
1 Crust Pie from Mix	1 $\frac{1}{4}$ c pastry mix			3 T
2 Crust Pie from Mix	2 $\frac{1}{2}$ c pastry mix			5 T

*For richer pastry, use 7 c sifted flour when using vegetable shortening.

1. Sift flour and salt. See chart above for amounts.
2. Measure shortening and divide in 2 parts. Cut 1 part into flour with mixer on low speed until mixture is as fine as cornmeal. Cut in the rest of shortening but leave in small lumps about the size of peas. (Store pastry mix in closed jar or can in a cool place.)
3. Measure amount of pastry mix needed for pie. Sprinkle in cold water and blend in mixer 1 min. Dough will be dry and crumbly.
4. Shape in ball in wax paper.
5. Roll out on floured pastry cloth.

FOR A PASTRY SHELL

1. With shears trim off pastry 1" larger than edge of pie plate. Turn under $\frac{1}{2}$ " and flute, to make an upstanding edge.
2. If filling is to be baked in shell, chill shell in refrigerator while making filling, then fill and bake as directed in recipe.
3. If pastry shell is to be filled after it is baked, prick pastry all over bottom and sides with floured fork. Chill well in refrigerator for at least $\frac{1}{2}$ hour before baking. This helps prevent shrinkage.
4. Bake pie shell in preheated oven at 450°F for 10-12 minutes. Cool before filling.

FOR A 2-CRUST PIE

1. Trim edge even with rim, Chill at least $\frac{1}{2}$ hour and put in filling.
2. Roll pastry for upper crust into circle 1" larger than pan. Cut gashes in top of crust.
3. Moisten edge of lower crust with cold water.
4. Lift upper crust and lay carefully over filling. Do not tear or stretch.
5. Trim edge, leaving 1" overhang; tuck this underneath lower edge. Press together; turn up and flute with fingers to make a standing rim to prevent juices from bubbling out.
6. Bake as directed for particular kind of pie.

FREEZING PIES

Double Crust Fruit Pies (Unbaked)

Prepare as usual but do not cut vent in top crust. Freeze, then wrap. Seal, label and return to freezer. Storage: 6 months. To bake, place frozen pie in 400°F oven for 1-1 $\frac{1}{4}$ hours.

Double Crust Fruit Pies (Baked)

Prepare and bake as usual. Freeze, then wrap. Return to freezer. Storage: 6 months. To serve, thaw in unopened package or place in 350°F oven for 30-40 min.

Single Crust Pies (Chiffon and cornstarch thickened)

Cool baked pie shell and cooked filling. Fill pie shell and wrap as for fruit pies. Storage: 3 months.

Pumpkin Pies

Some pumpkin pie recipes freeze more successfully than others. Those on pp. 12-13 freeze well. Prepare fillings as usual and place in unbaked crust. Freeze, then package. Storage: 2 months. To bake, place frozen pie in 425°F oven for 50 - 60 minutes or in 450°F oven for 15 minutes reduced to 375°F for 45 - 55 minutes.

Pie Shells

May be frozen baked or unbaked, depending on how they are to be used.

HOT WATER PASTRY (Makes a tender but not flaky pastry)

Temp: 450°F Time: 10-12 min.

$\frac{1}{4}$ c boiling water

$\frac{1}{4}$ t baking powder

$\frac{1}{2}$ c shortening

$\frac{1}{2}$ t salt

1 $\frac{1}{2}$ c sifted or instantized all-purpose flour.

1. Pour water over shortening and stir until fat is melted.
2. Mix and sift dry ingredients, add to first mixture, stir just enough to mix. Chill thoroughly and roll out.

QUICK-MIX PASTRY*Temp: 450°F Time: 10-12 min.*

1 c sifted all-purpose flour $\frac{1}{4}$ c salad oil
 $\frac{3}{4}$ t salt 2 T cold milk

1. Sift flour with salt.
2. Measure oil and milk into the same measuring cup. Do not stir. Add to dry ingredients and stir lightly until mixed.
3. Place dough between 2 pieces of wax paper. Roll out to fit 8" pie pan. If bottom paper begins to wrinkle, turn over, peel off and smooth out paper, replace and roll.
4. Peel off top paper. Lift paper and pastry by top corners. Place, paper side up, on pie pan. Carefully peel off paper. Fit loosely into pan. Flute edges of pastry and prick generously with a fork.
5. Bake in preheated oven.

ORANGE PASTRY*Temp: 450°F Time: 10-12 min.*

1 c pastry mix 1 t shredded orange peel
 1 T sugar $\frac{1}{4}$ c orange juice (about)

1. Combine pastry mix, sugar and orange peel, and blend well.
2. Gradually add just enough orange juice to bind dough together. Chill dough if possible.
3. Roll pastry out thin and line a pie pan. Bake in preheated oven.

NOTE: Very good with cream filling and garnished with orange slices. May be used for a berry, cherry or custard pie.

NUT PASTRY SHELL*Temp: 450°F Time: 10-12 min.*

$1\frac{1}{2}$ c pastry mix $\frac{1}{2}$ t salt
 $\frac{1}{4}$ c finely ground nuts 3 T cold water

1. Combine pastry mix, nutmeats and salt.
2. Gradually add water, mixing to thoroughly dampen flour.
3. Roll out to fit a 9" pie pan. Ease in pan, but do not stretch. Prick thoroughly and flute edges.
4. Bake in preheated oven.

NOTE: Excellent with chocolate or cream filling.

CRUMB CRUST*Temp: 375°F Time: 5-10 min.*

4 T butter or margarine 1 c fine dry corn flake, cookie
 3 T sugar or graham cracker crumbs

1. Melt butter or margarine, add sugar and crumbs.
2. Pat out into a well greased 8" pie pan. Bake in preheated oven. Cool thoroughly before adding filling.

NOTE: Peanut butter may be used in place of half of shortening.

Occasionally vary the flavor of pastry for apple pie, mince pie, or pumpkin pie by adding $\frac{1}{3}$ c grated sharp cheese to the pastry mix before adding water.

FRUIT PIES

FROZEN FRUIT PIE

Temp: 450°F Time: 15 min reduced

2 (10 oz.) pkg. frozen berries, *to 375°F for 35-40 min.*

rhubarb, or tart pitted $\frac{1}{2}$ t cinnamon

cherries $2\frac{1}{2}$ c pastry mix

$\frac{1}{2}$ -1 c sugar 5 T cold water

2-3 T cornstarch or tapioca 2 T butter or margarine

or $\frac{1}{4}$ c flour

1. Allow frozen fruit to defrost just enough to break apart easily with a fork.
2. Mix sugar, cornstarch and cinnamon. Add to fruit.
3. Line a 9" pie pan with pastry made from pastry mix and water. Cut pastry even with pan.
4. Pour fruit mixture into pie pan and dot with butter.
5. Cover with top crust, cutting pastry slightly larger than pan, tuck under edge of bottom crust, press firmly down and flute to make an upstanding edge. Strips of pastry can be used in criss-cross fashion if desired.
6. Bake in preheated oven.

* If fruit is sweetened when frozen, extra sugar may not be needed. If fruit is unsweetened, use $1\frac{1}{4}$ to $1\frac{1}{2}$ c sugar.

NOTE: *When using rhubarb, omit the cinnamon and add 1 T grated orange rind.*

FRESH FRUIT PIE

Temp: 450°F Time: 15 min. reduced

to 375°F for 35-40 min.

4 c fresh fruit

* seasoning

$\frac{3}{4}$ -1 $\frac{1}{4}$ c sugar, as desired

1 T butter or margarine

* thickening

1. Mix sugar, thickening, and seasoning and combine with fruit.
2. Arrange fruit in 9" pastry lined pie pan.
3. Cover with top crust (see general directions), tuck top pastry under edge of bottom crust, press firmly down and flute to make an upstanding edge.
4. Bake in preheated oven.

* NOTE: *Apple Pie - Use 1 T flour and $\frac{1}{8}$ t nutmeg or cinnamon. Combine with sugar.*

Berry Pie - Use 2 to 3 T cornstarch or granulated tapioca or 3 to 4 T flour. Combine with sugar.

Cherry Pie - Use 2 to 3 T cornstarch or granulated tapioca or 3 to 4 T flour and $\frac{1}{2}$ t cinnamon or $\frac{1}{8}$ t almond extract. Combine with sugar.

Rhubarb Pie - Use $\frac{1}{4}$ c flour and grated rind of 1 lemon or 1 orange. Combine with sugar.

CANNED FRUIT PIE

Temp: 450°F Time: 15 min, reduced
to 375°F for 35-40 min.

- 3 c drained fruit (cherries or berries)
- 1 c fruit juice
- $\frac{3}{4}$ -1 c sugar
- 1 T melted butter or margarine
- 3 T cornstarch or $\frac{1}{3}$ c all-purpose flour or 3 T granulated tapioca

1. Drain fruit, reserve juice.
2. Combine sugar and cornstarch or flour; add fruit juice and cook until transparent and thickened.
3. Add fruit, butter or margarine and any desired seasoning. Pour into 9" pastry lined pie pan and cover with top crust. Tuck top pastry under edge of bottom crust, press firmly down and flute to make an upstanding edge. Be sure to cut plenty of vents in top crust.
4. Bake in preheated oven.

NOTE: *When tapioca is used for thickening, no cooking is necessary. Merely combine all ingredients and pour into unbaked shell.*

STRAWBERRY RHUBARB PIE

Temp: 425°F Time: 35-40 min.

- 2 c diced rhubarb
- 2 T cornstarch
- 2 c fresh or 1 lb pkg frozen strawberries*
- 2 T all-purpose flour
- $\frac{3}{4}$ - 1 c sugar
- 1 T lemon juice
- 1 T butter or margarine

1. Combine fruits. (Thaw strawberries only enough to break apart.)
2. Mix sugar, cornstarch and flour. Combine with fruit. Add lemon juice.
3. Pour into a 9" pastry lined pie pan. Dot with butter.
4. Brush edge of pastry with cold water. Cover with top crust, cutting pastry slightly larger than pan, tuck under edge of bottom crust, press firmly down and flute to make an upstanding edge.
5. Bake in preheated oven.

* *Less sugar can be used if frozen strawberries are used.*

DEEP DISH FRUIT PIE

Temp: 425°F Time: 30-40 min.

- 3 c fruit and juice (canned)
- 2 T butter or margarine
- $\frac{1}{3}$ - $\frac{3}{4}$ c sugar
- Crust Topping - made from 1 c
- $\frac{1}{2}$ t cinnamon
- biscuit or pastry mix

1. Combine fruit with sugar and spice.
2. Arrange in a greased 1 qt. baking dish. Dot with butter.
3. Roll biscuit dough or pastry to fit dish, cut openings for steam, and fit over fruit.
4. Brush with milk and sprinkle with sugar.
5. Bake in preheated oven.

CHIFFON PIES

Like all gelatine desserts, chiffon pies should be refrigerated to be kept firm. Chill at least 2 hours before serving. They are best when served on the same day they are made.

Some chiffon pies are made with plain (granulated) gelatine, and others are made with flavored gelatin. The recipe always specifies the type to be used.

When substituting plain gelatine for flavored gelatin, sugar and lemon juice must be added. Follow directions given on package of plain gelatine.

Plain gelatine comes in envelopes, with the equivalent of 1 T in each envelope.

When a crumb crust is used with a chiffon filling, it should be one that has been baked, unless vanilla, chocolate or ginger-snap wafers are used.

LEMON CHIFFON PIE

1 T gelatine	$\frac{1}{2}$ c sugar
$\frac{1}{4}$ c water	1 t grated lemon rind
4 egg yolks	$\frac{1}{4}$ t salt
$\frac{1}{2}$ c sugar	1-9" baked pie shell
$\frac{1}{2}$ c lemon juice	Sweetened whipped cream
4 egg whites	

1. Soften gelatine in cold water.
2. Beat egg yolks until thick, add $\frac{1}{2}$ c sugar and lemon juice. Beat until fluffy. Cook over hot water until mixture thickens.
3. Add softened gelatine and dissolve. Chill until partially set.
4. Beat egg whites until stiff, add sugar gradually, the grated rind and salt. Fold in the lemon mixture.
5. Pour into a baked pie shell. Chill. Spread with sweetened whipped cream.

LIME CHIFFON PIE - Use $\frac{1}{2}$ cup lime juice and 1 t grated lime rind in place of lemon in Lemon Chiffon Pie recipe.

ORANGE CHIFFON PIE - Use 1 c orange juice and 1 t grated orange rind in place of lemon in Lemon Chiffon Pie recipe. Add 2 T lemon juice.

PEACH CHIFFON PIE - Use $\frac{1}{4}$ c orange juice in place of water. Use only 1 T lemon juice and add $1\frac{1}{4}$ c crushed peaches in Lemon Chiffon Pie recipe.

APRICOT CHIFFON PIE

Vanilla Wafers	$1\frac{1}{2}$ T lemon juice
1-1/3 T gelatine	$\frac{1}{4}$ c orange juice
$\frac{1}{2}$ c cold water	1 c heavy cream, whipped
2 c apricot puree	2 egg whites
1 t grated orange rind	2 T sugar
$\frac{3}{4}$ c sugar	

1. Line a 10" pie pan with vanilla wafers, cutting enough in half to stand up around inside of plate.
2. Soften gelatine in cold water and dissolve in hot apricot puree. Add orange rind, sugar, lemon and orange juice. Chill until mixture thickens slightly.
3. Whip cream. Beat egg whites until stiff and add sugar. Fold into apricot mixture.
4. Pour into wafer lined pie pan. Chill several hours. Garnish with whipped cream and apricots.

PINEAPPLE CHEESE REFRIGERATOR PIE

1 T gelatine	$\frac{1}{4}$ c sugar
$\frac{1}{4}$ c cold water	$\frac{1}{4}$ t salt
3 egg yolks	1 c cottage cheese
1 c crushed pineapple (syrup and all)	3 egg whites
1 t grated lemon rind	$\frac{1}{4}$ t salt
2 T lemon juice	$\frac{1}{4}$ c sugar
	1-9" baked crumb crust

1. Soften gelatine in cold water.
 2. Beat egg yolks slightly; add pineapple, lemon rind and juice, sugar and salt. Cook over hot water, stirring constantly, until thick.
 3. Add gelatine, stir until dissolved, remove from heat.
 4. Put cottage cheese through a strainer and add to hot mixture. Cool.
 5. Beat egg whites until stiff but not dry. Gradually beat in sugar and salt. Fold into cooled pineapple-cheese mixture.
 6. Heap in chilled crumb crust, reserving 3 T crumbs for topping.
 7. Chill 3 hours or longer. Serves 6.
- NOTE: *Lime rind and juice may be used instead of lemon if desired.*

PUMPKIN CHIFFON PIE

$\frac{1}{4}$ c cooked pumpkin	1 t grated orange rind
$\frac{2}{3}$ c milk	1 T gelatine
$\frac{1}{2}$ c sugar	$\frac{1}{4}$ c water
$\frac{1}{2}$ t salt	$\frac{1}{4}$ c sugar
$\frac{1}{2}$ t ginger	1-9" baked pie shell
$\frac{1}{2}$ t cinnamon	Sweetened whipped cream
2 eggs, separated	

1. Mix pumpkin, milk, sugar, salt, and spices. Cook until hot, then add slightly beaten egg yolks, and cook 3 minutes, stirring constantly.
2. Add orange rind and gelatine soaked in water. Stir until gelatine is dissolved, then chill until partially set.
3. Beat egg whites until stiff. Add sugar, then fold into pumpkin mixture.
4. Pour into a baked pie shell. Chill. Serve with whipped cream.

STRAWBERRY CHIFFON PIE

3 c fresh strawberries	1 T sugar
$\frac{1}{2}$ c sugar	2 stiffly beaten egg whites
1 pkg. strawberry flavored gelatin	$\frac{2}{3}$ c heavy cream, whipped
1 T lemon juice	1-9" baked pie shell or crumb crust
$\frac{1}{4}$ t salt	1 c strawberries

1. Combine the 3 c strawberries and sugar. Crush with a fork. Heat to the boiling point. Add gelatin and stir to dissolve.
2. Add lemon juice and salt. Chill until partially set. Beat until fluffy.
3. Gradually beat sugar into egg whites until glossy. Fold egg whites and whipped cream into gelatin mixture.
4. Pour into baked pie shell. Chill until set. Garnish with whipped cream and strawberries.

NOTE: *Frozen strawberries may be used in place of fresh strawberries. Use 2 c frozen berries and omit the $\frac{1}{2}$ c sugar. Fresh or frozen raspberries may be substituted for strawberries.*

CHERRY CHIFFON PIE

1 T gelatine	$\frac{1}{4}$ t salt
$\frac{1}{4}$ c cold water	$\frac{1}{3}$ c heavy cream, whipped
$\frac{1}{2}$ c hot water	2 egg whites, beaten stiff
$\frac{3}{4}$ c sugar	$\frac{1}{4}$ c sugar
$\frac{1}{4}$ c cherries	Baked 8" pastry shell

1. Soak gelatine in cold water, dissolve in hot water.
2. Add sugar, cherries, and salt. Blend thoroughly and chill.
3. When mixture begins to thicken, fold in whipped cream.
4. Combine egg whites and sugar. Fold into gelatine mixture, fill pastry shell and chill until ready to serve. Garnish with whole cherries.

FROSTED DAIQUIRI PIE

Crumb Crust

1 c vanilla wafer crumbs	3 T melted butter or margarine
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1. Mix crumbs with butter.
2. Press evenly on bottom and sides of a 9" pie pan.
3. Chill while preparing filling.

Filling

1 T gelatine	2 T rum flavoring
$\frac{1}{4}$ c cold water	Green food coloring
3 egg yolks	3 egg whites
$\frac{1}{4}$ c sugar	$\frac{1}{3}$ c sugar
$\frac{1}{2}$ t salt	$\frac{1}{2}$ c heavy cream, whipped
1-6 oz. can daiquiri mix	Candied cherries
$\frac{1}{4}$ t grated lime or lemon rind	

1. Soften gelatine in cold water.
2. Beat egg yolks. Add sugar, salt and daiquiri mix.
3. Cook over low heat until mixture coats a silver spoon.
4. Remove from heat. Add softened gelatine. Stir until thoroughly dissolved.
5. Add lime rind, rum flavoring and a drop of food coloring. Cool until partially set.
6. Beat egg whites until stiff but not dry. Add sugar gradually.
7. Fold into gelatine mixture. Pour into crumb crust.
8. Garnish with whipped cream and cherries.

MERINGUE PIES

MERINGUE

Temp: 325°F Time: 15-20 min. or
425°F 4-4½ min.

2 egg whites
4 T sugar
¼ t vanilla

1. Let egg whites reach room temperature.
2. Beat egg whites until stiff but not dry. Overbeating causes finished meringue to be dry and lumpy.
3. Gradually beat in sugar and add vanilla.
4. Pile on slightly cooled filling in baked pie shell. Bake in preheated oven.

NOTE: *If filling is warm when meringue is baked use 425°F;
if filling is cold bake at 325°F.*

LEMON MERINGUE PIE

1 c hot water
¾ c sugar
¼ t salt
1 t grated lemon rind
5 T cornstarch
½ c cold water
2 egg yolks, beaten
1 T butter
6 T lemon juice
1-8" baked pie shell

1. Combine first four ingredients in a saucepan and bring to the boiling point.
2. Add cornstarch which has been mixed with the cold water, stirring constantly until thickened, boiling 1-2 minutes.
3. Add some of the hot mixture to the egg yolks. Combine the two and cook about 1-2 minutes longer.
4. Remove from heat. Add butter and lemon juice. Stir until well blended. Cool slightly.
5. Pour into 8" baked pie shell. Cover with meringue and brown in preheated oven.

KEY LIME PIE

Temp: 350°F Time: 10-15 min.

½ c lime juice
1 t grated lime rind
1 can (15 oz.) sweetened
condensed milk
2 egg yolks, beaten
1 - 8" crumb or baked pastry
shell
¼ t cream of tartar
2 egg whites
¼ c sugar

1. Combine lime juice, lime rind, condensed milk and egg yolks; mix thoroughly until thickened.
2. Pour into cooled pie shell.
3. Add cream of tartar to egg whites; beat until stiff enough to hold soft peaks.
4. Add sugar gradually, beating until stiff and glossy but not dry. Pile lightly on pie filling.
5. Bake in preheated oven until lightly browned.

CREAM PIES

CREAM PIE

4 T flour	3 c milk
2 T cornstarch	3 egg yolks
$\frac{3}{4}$ c sugar	2 T butter
$\frac{1}{8}$ t salt	1 t vanilla

1. Mix flour, cornstarch, sugar, and salt and mix to a smooth paste with $\frac{1}{2}$ c of the milk.
2. Scald the rest of milk, add dry ingredients. Stir until well blended, then bring to a boil and cook 1-2 minutes stirring constantly.
3. Add a little of the hot mixture to the slightly beaten egg yolks, combine the two and stir until smooth. Add butter and cook 1 or 2 minutes longer.
4. Cool; add vanilla and pour into a 9" baked pie shell. Top with meringue and brown.

BANANA CREAM PIE

1. Slice 2 bananas and sprinkle with 1 T lemon juice.
2. Fold half of the bananas into cooled cream filling and pour into baked pie shell, cover with remaining bananas. Top with meringue or whipped cream.

CHOCOLATE CREAM PIE

1. Add $\frac{1}{4}$ c sugar to cream filling.
2. When scalding milk, add 2 squares chocolate. When melted, beat well with a rotary beater before adding dry ingredients.
3. Finish as directed for Cream Pie.

COCONUT CREAM PIE

1. Add $\frac{3}{4}$ c coconut to cream filling and sprinkle meringue generously with coconut before browning.

NESSELRODE PIE

1 pkg. vanilla pudding	1-8" baked pastry or graham cracker crust
1 T chopped maraschino cherries	2 T grated unsweetened chocolate
$\frac{1}{2}$ c heavy cream, whipped	

1. Prepare pudding as directed on package, decreasing milk to $\frac{1}{2}$ c. Chill.
2. Fold in cherries and cream, reserving 2 T of cream for top.
3. Pour into pie shell. Spread with remaining cream and sprinkle with chocolate. Chill.

NOTE: *If desired $\frac{1}{4}$ t of rum flavoring may be added.*

CUSTARD PIES

CUSTARD PIE

Temp: 425°F Time: 25-30 min.

2 c milk
3 eggs
 $\frac{1}{2}$ c sugar
 $\frac{1}{2}$ t salt
 $\frac{1}{8}$ t nutmeg
1 T melted butter
 $\frac{1}{2}$ t vanilla
9" pastry lined pan

1. Scald milk. Beat eggs slightly, add sugar, salt, nutmeg, butter, and vanilla. Add milk.
2. Pour into a pastry lined pan and bake in preheated oven.
3. Bake until just set. Center should still shake slightly.

NOTE: *Chill the pastry lined pan thoroughly before filling with custard to prevent soaking under crust.*

RHUBARB CUSTARD PIE

Temp: 450°F Time: 10 min. reduced
to 350°F for 30 min.

3 egg yolks
1 c sugar
2 T flour
1 T melted butter
 $\frac{1}{4}$ t salt
3 c diced rhubarb
1-9" unbaked pie shell
3 egg whites
6 T sugar

1. Beat egg yolks to a thick froth and gradually add the sugar, flour, butter, and salt.
2. Stir rhubarb into egg mixture and pour into an unbaked pie shell. Bake in a preheated oven. Cool slightly.
3. Beat egg whites until stiff but not dry. Add sugar gradually.
4. Pile on slightly cooled pie and bake at 425°F for 4-4 $\frac{1}{2}$ minutes to brown meringue.

PUMPKIN PIE

Temp: 450°F Time: 15 min. reduced
to 375°F for 25-35 min.

$\frac{1}{2}$ c cooked pumpkin
1 egg, beaten
 $\frac{1}{2}$ t ginger
 $\frac{1}{8}$ t allspice
 $\frac{1}{8}$ t cloves
 $\frac{1}{2}$ t cinnamon
 $\frac{1}{2}$ c plus 2 T granulated sugar
or $\frac{3}{4}$ c brown sugar
 $\frac{1}{2}$ t salt
1 c milk

1. Combine all ingredients and mix until smooth.
2. Pour into unbaked 8" pastry shell and bake in preheated oven until custard is set. Test with knife.

SQUASH PIE: Substitute cooked mashed squash for pumpkin.

SWEET POTATO PIE: Substitute cooked mashed sweet potato (not yams) for pumpkin and add $\frac{1}{4}$ c more milk.

PUMPKIN PIE

Temp: 425°F Time: 35-40 min.

2 eggs, beaten

½ t ginger

1¾ c pumpkin

¼ t cloves

¾ c sugar

1-2/3 c evaporated milk

1 t salt

1-9" unbaked pie shell

1 t cinnamon

1. Combine ingredients in order given. Mix well.
2. Pour into pastry-lined pie pan and bake in preheated oven.

PRALINE PUMPKIN PIE

Temp: 450°F for 10 min.,
then: 325°F for 60-65 min.

1 unbaked 8" pie shell

Praline Layer:

1/3 c finely ground
pecans, firmly packed

2 T soft butter or
margarine

1/3 c light-brown sugar,
firmly packed

1. Blend all ingredients.
2. Press gently onto bottom of pie shell.

Filling:

2 eggs

¼ t cloves

1 c canned pumpkin

1/8 t mace

2/3 c light-brown sugar,
firmly packed

½ t cinnamon

1 T flour

½ t ginger

½ t salt

1 c light cream

1. Beat eggs until frothy.
2. Add remaining ingredients in order given, beat only until well mixed.
3. Pour into 8" pie shell.
4. Bake in preheated oven until filling is just set.

TARTS

TART SHELLS

Temp: 450°F Time: 10 min.

1. For 5 tarts, make pastry from recipe calling for $1\frac{1}{2}$ c flour or use 1 stick pastry mix.
2. Roll the pastry to $1/8$ inch. Cut in 5" circles. Place a pastry round on top of same-size circle of heavy-duty aluminum foil. Prick pastry with fork.
3. To shape tart shells, hold pastry and foil together, flute edges. It will take about 5 deep flutes.
4. Place foil down on cookie sheet and bake in preheated oven. When baked, remove from foil.

NOTE: Short paste pastry may be used for tart shells. See p. 22

FROST-ON-THE-PUMPKIN TARTS

$\frac{1}{2}$ c canned pumpkin	$\frac{1}{4}$ t ginger
$\frac{1}{4}$ c brown sugar	Dash of nutmeg
$\frac{1}{4}$ t salt	1 pt. vanilla ice cream
$\frac{1}{4}$ t cinnamon	1 recipe tart shells

1. Combine pumpkin, brown sugar, salt and spices.
2. Stir ice cream to soften; fold in pumpkin mixture.
3. Spoon into tart shells; freeze firm. Garnish each with whipped cream and walnut half, if desired.

APRICOT TARTS

4 c canned apricots and juice	$\frac{1}{4}$ t salt
2 T lemon juice	$\frac{1}{2}$ t nutmeg
$\frac{1}{2}$ c sugar	6 baked tart shells
2 T cornstarch	Sweetened whipped cream

1. Drain the apricots and put $1-2/3$ c juice in double boiler to heat. Add lemon juice.
2. Combine sugar, cornstarch, salt, and nutmeg. Add to fruit juice and cook until thickened, stirring occasionally. Chill.
3. Add the drained apricots to the tart shells, cover with glaze and garnish with whipped cream.

CHESS TARTS

Temp: 375°F Time: 30-40 min.

1 c raisins	1 egg
$\frac{1}{2}$ c chopped nutmeats	$\frac{1}{2}$ c sugar
Grated rind of 1 lemon	Plain pastry
2 T lemon juice	Tart red jelly

1. Combine raisins, nutmeats, lemon rind and juice.
2. Beat egg until light and fluffy. Add sugar and beat until thick. Add to raisin mixture.
3. Line 8 small muffin pans with plain pastry. Fill with raisin filling. Bake in preheated oven.
4. Allow to cool in the pan. Remove and serve with a spoonful of red jelly on the top.

NOTE: Make these small as they are very rich.

GLAZED STRAWBERRY TARTS

- | | |
|--|-------------------------|
| 1 qt. fresh strawberries,
washed and hulled | 2½ T cornstarch |
| 1 c water | ¼ t salt |
| 1 c sugar | 1 T butter or margarine |
| | 6 baked tart shells |

1. Crush 1 c strawberries; add water and cook until soft. Strain.
2. Mix sugar, cornstarch and salt, add to the juice and bring to the boiling point. Cook until clear and add butter.
3. Arrange whole fresh berries in tart shells and spoon hot glaze over the fruit, being careful to coat it all. Cool. Serve garnished with sweetened whipped cream.

NOTE: *If desired, a layer of cream filling may be put in the tart shells before adding the strawberries and glaze.*

TAFFY TARTS

Temp: 325°F Time: 20-25 min.

- | | |
|---------------------------------|----------------------------------|
| 1 c brown sugar | ½ t vanilla |
| 1 egg, beaten | 1/16 t salt |
| 1 T butter or margarine, melted | 6 or 8 small unbaked tart shells |

1. Combine sugar, egg, butter, vanilla, salt; beat well.
2. Cut out tart shells from plain pastry, using a 4" cutter, and shape inside shallow muffin pans.
3. Fill tart shells and bake in preheated oven.

ALMOND RASPBERRY TARTS

Temp: 400°F Time: 15 min.

- | | |
|--------------------------|---------------|
| 2 c confectioners' sugar | Pastry |
| 2 eggs, well beaten | Raspberry jam |
| 1 c almonds, chopped | Whole almonds |

1. Blend sugar, eggs and almonds together.
2. Roll pastry very thin and line small tart pans.
3. Put a spoonful of jam into each tart, then a spoonful of egg, sugar and nut mixture.
4. Top with whole almonds.
5. Bake in preheated oven until pastry browns.

FROZEN PIES

FROZEN BANANA PIE

- | | |
|-----------------------------|-------------------------|
| 1¼ c chocolate wafer crumbs | 1 qt. vanilla ice cream |
| ½ c melted butter | 1 c whipped cream |
| 5 bananas | Chocolate shavings |

1. Mix crumbs and butter together. Pack into a 9 inch buttered pie plate. Chill for 1 hour.
2. Mash 4 bananas, beating until smooth. Add ice cream and beat until thoroughly blended. Pour into prepared pie plate.
3. Place in freezer and freeze until firm. Slice remaining banana and arrange on pie.
4. Garnish with whipped cream and chocolate shavings.

GRASSHOPPER PIE

Crumb Crust:

1 c chocolate wafer crumbs 3 T melted butter or margarine

1. Mix crumbs with butter.
2. Press evenly on bottom and sides of a 9" pie pan.
3. Chill while preparing filling.

Filling:

25 large marshmallows 1 c heavy cream, whipped
2/3 c milk 1 drop green food coloring
1/4 c green Creme de Menthe 2 T grated baking chocolate
syrup
1/4 c Creme de Cacao syrup

1. Cut marshmallows into quarters.
2. Add milk and heat. Stir until marshmallows are partially melted.
3. Remove from heat and continue to stir until marshmallows are melted. Cool until slightly thickened.
4. Fold in Creme de Menthe and Creme de Cacao syrups, whipped cream and food coloring.
5. Pour into crumb crust. Sprinkle chocolate over top.
6. Freeze until firm. Package and store in freezer.
7. Remove from freezer and serve immediately.

STRAWBERRY SUNDAE PIE

Temp: 375°F Time: 8-10 min.

1/4 c butter or margarine 1/4 c sugar
1 1/2 c graham cracker 1 qt. vanilla ice cream
crumbs (about 16 crackers) 1 pt. sweetened frozen
strawberries

1. Soften butter or margarine.
2. Blend butter, crumbs and sugar. Pat mixture into a 9" pie plate.
3. Bake in preheated oven; cool.
4. Spoon ice cream into baked pie shell, covering bottom and sides of shell. Freeze until ready to serve.
5. To serve, top with strawberries and cut in wedges.

NOTE: Allow 1 1/2-2 hrs. at room temperature to defrost frozen strawberries.

PUMPKIN ICE CREAM PIE

*22 to 24 ginger snaps	$\frac{1}{4}$ t cinnamon
$\frac{1}{4}$ c canned pumpkin	$\frac{1}{8}$ t ginger
$\frac{1}{2}$ c brown sugar	1 t grated orange rind
$\frac{1}{2}$ t salt	1 qt. vanilla ice cream
$\frac{1}{2}$ t nutmeg	2 T crushed gingersnaps

1. Line the bottom and sides of a 9" pie pan with gingersnaps.
 2. Combine pumpkin, sugar, salt, spices and orange rind.
 3. Stir ice cream to soften. Fold in pumpkin mixture.
 4. Pour into gingersnap crust. Sprinkle crushed gingersnaps over top.
 5. Wrap with moisture-vapor-proof paper and store in food freezer. Remove from freezer and store in refrigerator 30 minutes before serving.
- * If desired, use a 9" baked pie shell.

PARFAIT PIES

LIME PARFAIT PIE

1 pkg. lime gelatin	$\frac{1}{4}$ c lime juice
1 c boiling water	Green food coloring
$\frac{1}{2}$ c cold water	1 pt. vanilla ice cream

1. Add boiling water to gelatin; stir until dissolved. Add cold water and lime juice.
2. Chill mixture by placing in bowl of ice cubes until mixture reaches consistency of egg whites.
3. Blend in a few drops of green food coloring.
4. Cut ice cream in chunks, add to gelatin mixture and beat until light and fluffy.
5. Pour into pie shell and garnish with maraschino cherries and candied mint leaves.
6. Chill until set.

RASPBERRY PARFAIT PIE

1 pkg. raspberry flavored gelatin	1 T lemon juice
1 c boiling water	1 pt. vanilla ice cream
1 pkg. frozen raspberries	1-9" baked pie shell
	Whipped cream

1. Dissolve gelatin in boiling water.
2. Add raspberries and break apart with a fork. Add lemon juice and chill until partially set.
3. Beat ice cream until soft. Fold into gelatin mixture.
4. Pour chilled filling into cooled pie shell. Chill in refrigerator for several hours. Garnish with whipped cream.

NOTE: *Strawberry gelatin and frozen strawberries may be used.*

SPECIAL PIES

COFFEE MACARON PIE

Temp: 375°F Time: 45 min.

- | | |
|-------------------------|------------------------|
| 1 t instant coffee | 1 c sugar |
| 2½ T boiling water | 1/8 t almond extract |
| 1 T butter or margarine | 1 c coconut, cut |
| 2 eggs, separated | 1-8" unbaked pie shell |
| 1/8 t salt | |

1. Dissolve coffee in hot water; add butter.
2. Beat egg whites until stiff.
3. Add salt and sugar to egg yolks and beat until thick.
4. Add coffee, butter and almond extract; blend well.
5. Fold in coconut and egg whites.
6. Pour into unbaked pie shell and bake in preheated oven.
Cool before serving and top with whipped cream or whipped topping, if desired.

WHIPPED TOPPING

- | | |
|-----------------------|-----------------|
| 1/3 c ice water | 2 T sugar |
| 1/3 c dry milk solids | 2 T lemon juice |

1. Combine water and dry milk solids; beat until mixture stands in peaks.
2. Gradually beat in sugar and lemon juice.
3. Chill ½ hour before serving. Makes about 1-1/3 c.

NOTE: For variety use 1/3 c chilled ginger ale in place of water and proceed as directed.

PECAN PIE

Temp: 450°F Time: 10 min. then
reduce to 350°F for 35-40
min.

- | | |
|-------------------------|---|
| ½ c butter or margarine | 1 c finely chopped pecans or
peanuts |
| ½ c sugar | ½ c milk |
| 3 eggs | 1 t vanilla |
| 1 c corn syrup | |

1. Cream the butter; add sugar gradually and the well beaten eggs.
2. Add rest of ingredients and pour into a pastry lined 8" pan.
3. Bake in a preheated oven.
4. Cool and serve with sweetened whipped cream.

NOTE: The pastry-lined pan may be prepared ahead and stored in the refrigerator until time for the filling to be added and to be baked.

EGGNOG PIE

Cookie Crust:

Temp: 300°F Time: 10 min.

- 1 c vanilla cookie crumbs $\frac{1}{4}$ t nutmeg
 $\frac{1}{4}$ c melted butter or margarine

1. Combine cookie crumbs, nutmeg and melted butter.
2. Press on bottom and sides of 9" pie pan, using a custard cup.
3. Bake in preheated oven. Cool.

Eggnog Filling:

- 2 T unflavored gelatine 1 c heavy cream, whipped
2 c dairy eggnog Nutmeg
1-2 T rum flavoring Candied cherries

1. Sprinkle gelatine over 1 c eggnog. Let stand 5 min. to soften.
2. Place over low heat stirring constantly until gelatine is dissolved.
3. Add rest of eggnog. Chill until partially set.
4. Beat 1 min. on medium speed. Fold in rum flavoring and whipped cream.
5. Pour in cooled cookie crust. Sprinkle with nutmeg and garnish with candied cherries.

To Make Your Own Eggnog

- 3 eggs 2 T brandy or rum flavoring
 $1\frac{1}{4}$ c milk or $1\frac{1}{2}$ t vanilla
6 T sugar Few grains nutmeg
 $\frac{1}{2}$ t salt

Combine all ingredients and beat well.

LEMONADE PIE

*Temp: 425°F Time: 10 min. reduced
to 350°F for 25-30 min.*

- $\frac{1}{3}$ c sugar $1\frac{1}{4}$ c milk
3 T flour 1-6 oz. can frozen concentrated
 $\frac{1}{4}$ t salt lemonade
2 egg yolks, beaten 2 egg whites, stiffly beaten
3 T melted butter or 1-8" pastry lined pie pan
margarine

1. Combine sugar, flour and salt. Add to beaten egg yolks along with melted butter.
2. Add milk gradually, then add concentrated lemonade.
3. Fold in stiffly beaten egg whites and pour into unbaked pie shell.
4. Bake in preheated oven until firm and golden brown.

STRAWBERRY CHEESE PIE

Temp: 300°F Time: 1-1¼ hr.

Crumb Crust

4 T butter or margarine 1 c fine dry bread crumbs or
3 T sugar zwiebach crumbs

1. Melt butter, add sugar and crumbs and mix well.
2. Pat out into well greased 9" pie pan.

Cheese Filling

1 lb. cottage cheese ¾ t grated lemon rind
2 eggs, beaten 1 T lemon juice
½ c sugar ¼ c top milk
¼ t salt

1. Put cottage cheese through a sieve.
2. Add rest of ingredients and blend thoroughly.
3. Pour into crumb-lined pie pan. Bake in preheated oven, until set when tested with a silver knife. Cool.
4. Spread with Strawberry Topping. Chill until set.

NOTE: Pie may be frozen before topping is added.

Strawberry Topping

1 lb. pkg. frozen strawberries 1 T lemon juice
4 t cornstarch

1. Thaw strawberries and drain, saving juice.
2. Combine juice with cornstarch and cook until thickened, stirring constantly.
3. Add to strawberries with lemon juice and mix carefully.
4. Spread over top of cooled pie.

NOTE: If desired, 1½ c fresh raspberries or cut strawberries may be used. Use ½ c sugar and ½ c water. Proceed as in above recipe.

SATIN PIE

1 - 12 oz. pkg. chocolate 4 egg yolks
bits 1 t vanilla
¼ c milk 4 egg whites
¼ c sugar 9" baked pie shell
1/8 t salt Whipped cream

1. Combine chocolate, milk, sugar and salt. Cook over low heat, stirring until smooth. Cool slightly.
2. Beat egg yolks. Combine with chocolate and beat well. Blend in vanilla. Cool.
3. Beat egg whites until stiff. Fold in chocolate mixture.
4. Pour into pie shell. Garnish with whipped cream. Chill.

RAISIN PIE*Temp: 425°F Time: 30-40 min.*

1 egg	1 c raisins
1 c sugar	$\frac{1}{2}$ t cinnamon
1 c thick sour milk or buttermilk	$\frac{1}{8}$ t salt
	$\frac{1}{4}$ t cloves

1. Beat egg, add sugar then add rest of ingredients.
2. Pour into an 8" pastry lined pan, cover with a top crust and bake in a preheated oven.

BLACK BOTTOM PIE

2 c milk	1 t vanilla
1 T cornstarch	1 T gelatine
$\frac{1}{2}$ c sugar	$\frac{1}{4}$ c cold water
$\frac{1}{2}$ t salt	4 egg whites
4 egg yolks	$\frac{1}{4}$ c sugar
1 sq. baking chocolate, melted	$\frac{1}{2}$ t vanilla
	$\frac{1}{2}$ c sweetened whipped cream
	Grated chocolate

1. Scald milk. Combine cornstarch, sugar and salt. Add to milk and cook until slightly thickened, stirring constantly.
2. Beat egg yolks, add cooked mixture and cook 1 min.
3. To 1 c of hot custard add melted chocolate; stir to dissolve. Add vanilla. When cool pour into baked 9" pie shell.
4. To remaining custard, add gelatine which has been softened in cold water. Stir to dissolve. Cool.
5. Beat egg whites until stiff. Gradually add sugar and beat until mixture holds shape.
6. Fold egg whites and vanilla into custard - gelatine mixture. Pour over chocolate layer.
7. Garnish with whipped cream and grated chocolate. Chill until set.

FRENCH SILK PIE

3 eggs	1-8" baked pie shell
$\frac{1}{2}$ c soft butter	Slivered almonds
1 c sifted confectioners' sugar	Maraschino cherries
2 sqs. unsweetened chocolate, melted	

1. Separate eggs and beat egg whites until stiff but not dry.
2. Cream butter, add sugar and beat well. Add egg yolks and cooled melted chocolate. Beat well.
3. Fold egg whites into chocolate mixture.
4. Pile into a baked pie shell and decorate with almonds and cherries. Chill before serving.

SHORT PASTE PASTRY*Temp: 450°F Time: 8-10 min.*

3 c sifted all-purpose
flour
1/3 c sugar
1 t salt

1 c shortening
1 egg
Water

1. Sift flour with sugar and salt.
2. Add shortening and blend in mixer until mixture is as fine as cornmeal.
3. Break egg in a measuring cup. Add water to make $\frac{1}{2}$ c. Beat with a fork.
4. Add liquid to flour mixture and blend to a smooth dough.
5. Roll out on a lightly floured cloth, cut into rounds and place in tart or muffin pans. Prick with a fork. Chill.
6. Bake in a preheated oven.
7. Makes about 20 tart shells.

NOTE: *This is excellent for making Napoleons.*

CORNETS (Horns)*Temp: 450°F Time: 12-15 min.*

Short Paste Pastry
Metal foil cornucopia
molds

1 egg yolk
 $\frac{1}{2}$ t water
Sweetened whipped cream

1. Roll pastry $\frac{1}{8}$ " thick on a lightly floured cloth.
2. Cut into $\frac{3}{4}$ " strips about 18" long. Start at the tip of cornucopia mold and wind strip of pastry spirally overlapping strip about half its width. Seal end of strip with a little water.
3. Combine egg yolk and water. Brush over pastry.
4. Place on cookie sheet, chill 30 min.
5. Bake in preheated oven.
6. Remove metal molds while horns are still hot.
7. Cool horns and fill with sweetened whipped cream (add rum flavoring) or chocolate cream pudding.

To make metal molds - fold heavy aluminum foil into a cornucopia about 4" long and 2" in diameter at top.

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Our Home Service Department is made up of a staff of Home Economists. They will be glad to help you with your homemaking problems. New recipes and suggestions are always available. Call us for help with freezing, baking and laundry questions, too. Special telephone service is maintained so that you may call in for recipes or other help with homemaking problems.

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