Boiled Frosting
2 cups sugar  Stiffly beaten whites of 2 eggs
⅔ cup water  1 tsp. vanilla or lemon.
Boil sugar and water without stirring till it threads. Then gradually pour it into beaten egg whites, beating rapidly till cool. Spread on cake.

R.P.N. Icing
(tastes like whipped cream)
Blend together. Cook until thick, then cool.
2 tbsp. flour  ½ cup milk
Cream together:
½ cup shortening  ½ cup sugar
(½ crisco and ½ butter). (Beat at least 6-8 minutes).
Add cool milk mixture to the above and beat until thick. Then add 1 tsp. vanilla.

Caramel Icing
2 cups Brown sugar  4 tbsp. cream
Add enough 4X confectioners sugar to spread. Work fast with frosting

A Simple Glaze for Cakes
(A shiny finish for fruit cakes, not sticky)
Combine and bring to a rolling boil: ½ cup light color corn syrup.
¼ cup water.
Remove from heat, cool to lukewarm. Pour over cold cake before or after storing.

Broiled Icing
(Bubbles and Browns under the Broiler)
Mix together:
6 tbsp. soft butter  4 tbsp. rich cream
¾ cup brown sugar  ½ cup nuts (cut up)
Spread over top of warm cake. Place about 3" under broiler (low heat) till mixture browns.
For extra goodness, add about 1 cup wheaties or moist shredded coconut to mixture

"I CALL THIS PIE MY PUMPKIN SURPRISE!"
PIES

Apple-Date Pie

Pecan Pastry:
2 cups flour
2/3 cups shortening
2/3 cup pecan pieces
7 tbsp. water
Bit of salt

Fill with and mix well:
2 tbsp minute tapioca
2/3 cup sugar
3/4 tsp. cinnamon
3/4 cup chopped dates
4 cups sliced apples
1/4 cup orange juice

Apple-Date Pie


Pearl Moser Shappell '23

Pie Crust
Mix:
2 1/2 cups flour
1 tsp. salt
3/4 cup lard—crumb well
5 tbsp. water

Beat:
1 egg
1 tsp. vinegar

Mix with crumbs and roll and use however.

Pearl Moser Shappell '23

Angel Pie


Pearl Moser Shappell '23

Angel Pie

4 egg whites
1 cup powdered sugar
1/4 tsp. cream of tartar

Beat egg whites and cream of tartar stiff—beat in sugar—spread in greased 9" pie tin and bake 1 hour in 250° or 300° oven.

Filling:
4 egg yolks
1/2 grated lemon rind
3 tbsp. lemon juice
1/2 cup sugar

Cook over hot water until thick—cool. Whip 1 cup cream and put half on pie shell—then spread lemon filling and top with remainder of cream. Let stand in refrigerator 24 hours. This pie is delicious—won 1st prize—General Electric Inga Lee.

Emma R. Treffeisen Thomas '13
Angel Food Pie

Add 3/8 tsp. salt to 3 egg whites and beat until stiff. Add 3 tbsp sugar and 2 tsp. vanilla—beating until creamy. Do not under beat—should be real stiff. Set aside.

Mix together 4 tbsp. cornstarch and 2/3 cup sugar. Add 1 1/2 cups boiling water. Cook until it boils and is clear—stirring constantly. Pour hot cornstarch mixture slowly over beaten egg whites—beating constantly.

Have a crumb crust ready and pour mixture into it. Place in refrigerator until next day. Shortly before serving cover with a thin layer of sweetened and flavored whipped cream. Sprinkle with shaved chocolate and nut meats.

Crumb Crust

About 1 1/4 cups crumbs (either graham crackers or vanilla wafers or a combination of both), 2 or 3 tbsp. sugar. Mix together with 1 1/4 cup (scant) melted butter or margarine. Press into pie pan and bake about 12 minutes in 325° oven.

Pie is much better when made the day before serving.

Maggie Lloyd Clarke '17

Best Ever Pie

Beat: 2 egg yolks until light and thick.

Gradually add: 1 cup sugar, well mixed with 1 tsp. each of cinnamon and cloves.

Add: 1/2 cup nut meats, 1/2 cup seedless raisins, 1 tbsp. melted butter.

Beat egg whites until stiff but not dry. Fold gently into sugar mixture as you fold—add 1 tbsp vinegar, pour into 8" unbaked pie shells—bake at 450°—10 min. reduce heat to 350°—25 minutes. Crust and top should be crisp and brown. Cool and top with unsweetened whipped cream.

Katherine Childs—Honorary Member

Blueberry Glaze Pie

3/4 cup water
3 tbsp. cornstarch
4 cups blueberries (2 pints)
Pinch cinnamon
1 cup sugar
1/4 tsp. salt

Add 3/4 cup water to 1 cup blueberries. Bring to a boil and simmer about eight (8) minutes. Drain off juice to make 1 cup of liquid (if not full cup add water). Place sugar, cornstarch and cinnamon in sauce pan. Gradually add liquid and cook until stiff. Add cooked and uncooked berries to mixture. Pour in baked pie shell. (May be served with ice cream or whipped cream).

Evelyn Wilson Frazier '34

Blueberry Delight

Crust: 16 graham crackers, crushed
1/4 cup butter or oleo
1/2 cup sugar

Line pie pan or cake pan

Filling: 8 oz. pkg. Philadelphia cream cheese
1/2 cup sugar
2 eggs
1 tsp. vanilla

Beat eggs well, add sugar, and cheese. Mix and beat well. Pour in pie crust. Bake 20 minutes or until set at 325° or 350°. Cool. Pour one can blueberry pie filling on top. Place in refrigerator until ready to serve. Top with whipped cream if desired.

Mary Hyatt Dominick '36
Butterscotch Pie

¾ cup brown sugar  
¾ cup white sugar  
½ cup scalded milk  
½ tsp. salt  
3 egg yolks, beaten  
1½ tbsp. butter  
1 tbsp. vanilla  
1 Baked pie shell—Meringue

Combine sugars and flour; add hot milk gradually—stirring constantly. Add salt—cook in double boiler 15 min., stirring occasionally. Pour part of hot mixture over egg yolks and mix. Combine with rest and cook 2-3 min. stirring constantly. Add butter, cool; and add vanilla.

Grace Jennings Dunkelberger '42

Cheese Cake Pie

8-9 oz. cream cheese  
2 tbsp. butter  
Cream together  
½ cup sugar  
1 whole egg  
2 tbsp. flour  
¼ cup lemon juice  
½ cup milk  
2 tbsp. grated lemon or  
1 graham cracker crust—orange peel

Bake at 350° for 35 minutes.

Shirley Darling Schott '48

Macaroon Pie

To 3 egg whites beaten stiff, add 1 cup sugar, ½ tsp. baking powder, ½ cup rolled saltine cracker crumbs, ½ cup chopped nuts and 1 tsp. vanilla.


Genevieve McCloskey Lewis '24

Cherry Crumb Pie

1 baked 9" pie shell  
2 tbsp. cornstarch  
½ cup or pt. sour cherries  
1 cup sugar  
Pinch of salt

Mix sugar, cornstarch, and salt. Add cherries and juice; cook gently until thickened. Add ¼ tsp. almond extract and red vegetable coloring as desired. Pour in pie shell. Top with crumb mixture:

½ cup flour  
2 tbsp. soft butter or  
¼ cup sugar—margarine  
Pinch of salt

Mix crumb mixture with the fork or fingers into fine crumbs. Spread over pie. Set pie under broiler until crumbs are light brown. Watch carefully. Remove and chill.

Shirley Makley Hoffert '50

Fudge Pie

3 squares of Bakers Chocolate  
4 egg whites  
½ tsp. salt  
½ cup of butter  
1 tsp. vanilla  
2 cups of sugar  
½ cup chopped pecans

Melt chocolate and butter together, let cool. Add sugar. Beat egg whites, add salt and vanilla. Fold into chocolate mixture. Add pecans. Pour into a large fluted 10 inch pyrex pie pan, lightly greased. Bake at 350 degrees for 45 minutes. Let cool, store in Ice Box for 24 hours before using. Serve with ice cream or whipped cream.

A crack in the top is very usual. Very rich, no crust, no flour.

Marilyn Robertson Glauber '56

Egg Custard Pie

3 eggs or 6 egg yolks  
½ tsp. vanilla  
⅛ tsp. salt  
⅛ tsp. nutmeg  
½ cup sugar  
2 cups scalded milk

Beat eggs slightly and combine with sugar, salt, nutmeg and vanilla. Add milk slowly. Mix well and pour into unbaked pie shell. Bake 10 minutes 450°, then 325° for 25 minutes.

Blanche Ford '31
Orange Coconut Pie

1 3/4 cup flour
1 1/2 tbsp. oil
Mix, roll—for 8 or 9" pie fill with following:
1/4 lb. butter
3 eggs beaten
Bake 350°—25-30 minutes.

Pearl C. Moser Shappell '23

Holiday Pie

1/2 box vanilla Wafers
1 pt. sour cream
1 tsp. vanilla
(1) Preheat oven to 325°F. (2) Grease pie pan; line pie pan with vanilla wafers—add mixture. (3) May garnish top of pie with almonds. (4) Bake for 25-30 minutes; cool overnight in refrigerator.

Sussanne Weisel Sagi '58

Lemon Chess Pie

1 3/4 cups sugar
2 tbsp. corn meal, sifted
4 eggs
1/4 cup lemon juice
Mix dry ingredients. Add eggs one at a time beating well. Add other ingredients and pour into unbaked pie shell. Bake in 350° oven from 45 to 50 minutes. Watch closely as oven temperature may vary.

Dorothy Bennett Fitzgerald '20

Lemon Chiffon Pie

4 eggs beaten separately. Put yolks in double boiler beat slightly with spoon, add juice from 1 1/2 lemons and some grated rind. 1/2 cup sugar, pinch of salt. Cook until real thick. Beat egg whites firm with 1/2 cup sugar—add half beaten egg whites to thickened yolks. Pour in baked shell. Cover with rest of egg white, brown in oven. Cool in refrigerator. Serve cold.

Beatrice Foote O'Hara—W.H. '24

Slice of Lemon Pie

Sift together: 2 cups flour; 1 tsp. salt
Cut in: 1/2 cup shortening
Sprinkle: 6 to 7 tbsp. cold water over mixture, tossing lightly until dough holds together. Form into 2 balls. Roll out one ball of pastry to fit 9 inch pie pan. Turn lemon filling into pastry lined pan. Roll out remaining pastry ball. Cut slits to allow escape of steam. Place on filling. Seal and flute edge. Brush with egg white and sprinkle with sugar and cinnamon. Bake at 400°F. 30 to 35 minutes.

Lemon Filling:
Combine: 1 1/4 cups sugar; 2 tbsp. flour; 1/2 tbsp. salt.
Blend in: 1/2 cup butter. Mix thoroughly.
Add: 3 eggs, well beaten (Reserve 1 tsp. egg white for crust).
Blend well until smooth.
Grate: 2 tsp. lemon rinds from 1 1/2 medium sized lemons. Peel the lemon. Cut peeled lemon into paper thin slices.
Add: 3/4 cups water, lemon rind and slices to sugar mixture.
Blend well.

Margaret Henry Jones '50

Lime Pie

1 baked pie crust or graham cracker crust
Filling:
2 large eggs
1 can Eagle brand condensed milk
2 tbsp. sugar
1/2 cup lime juice
Beat yolks and whites of eggs in separate bowl. Add pinch of salt and sugar gradually to whites. Mix milk, beaten yolks and lime juice, fold in whites. Pour mixture in crust. Let stand several hours. I prepare mine day B4 and refrigerate over nite. Delish!

Mildred H. Felter Sember '24
**Jubilee Cheese Pie**

Unbaked 10" pie shell  
No. 2 can cherry or pineapple pie filling mix  
1 1/2 8 oz. pkg. soft cream cheese  
2 eggs  
1/2 cup granulated sugar  
1/2 tsp. vanilla extract  
1 cup commercial sour cream  
Nutmeg

1. Start heating oven to 425°. Make pie shell, be sure not to stretch pastry too thin, and make high fluted edge, turn pie filling mix into shell.
2. Bake 15 minutes.
3. Meanwhile with electric mixer or egg beater, beat cream cheese, eggs, sugar, and vanilla until smooth and creamy.
5. Spread sour cream over top of cooled pie, sprinkle with nutmeg.
6. Refrigerate until served.

Marian Thorp Williams '51

**Southern Pecan Pie**

3 eggs  
1 cup sugar  
1 cup table molasses  
1/2 cup pecan nut meats  
2 cups butter or margarine  
3/4 tsp. salt  
1 tsp. vanilla  
1 plain unbaked pie shell

Beat eggs until light, add sugar and beat again. Add molasses, melted butter and nut meats, salt and vanilla. Mix and pour into shell (9 inch). Bake 10 minutes at 400°. Lower heat to 350° and bake until custard is set.

Marion Hartman Burch '34

**Frosted Pineapple Pie**

Bring to boil, 1 1/4 cup crushed pineapple  
Stir in until dissolved, one box lemon jello  
Add 3/4 cup sugar—let cool until mixture begins to thicken.  
Whip until stiff—1 cup chilled evaporated milk  
Add 1 tbsp. lemon juice—add jello mixture and stir until well blended—pour into baked pie shell and chill—garnish with ground nuts, cherries and pineapple.  
Crushed strawberries or canned peaches can be substituted.

Ann Elizabeth Alexander Krall '42

**Frosty Pineapple Pie**

Bring the pineapple to a boil, then add the sugar and jello and cool until dissolved. Let jello mixture congeal. Beat the evaporated milk until it stands in peaks. Mix jello mixture and evaporated milk and pour into a baked pie shell.

Makes 1 large and 2 small ones.

Mildred Dunkle Bowman '34

**Pumpkin Pie Filling**

Add to 1 1/4 cup strained pumpkin  
1/2 cup sugar  
2 tbsp. butter  
2 tbsp. molasses  
1 tsp. cinnamon  
1/4 cup scalded milk

and mix thoroughly. Lastly fold in stiffly beaten egg whites. This gives finished custard a meringue appearance. Enough for 9" pie crust.

Bake 10 min. 400° oven then 15 min. 300° or until a knife blade placed in center returns clear.

Cora Lane Oesterblom '14
Ritz Cracker Pie
(Tastes like apple pie)

2 cups water  
1 1/2 cups sugar  
2 tsp. cream of tartar  
20 Ritz crackers

Mix the water, sugar and cream of tartar in a saucepan and bring to a boil. Add the Ritz crackers and boil 2 minutes. Do not stir. Have pie crust ready in a 9 inch pie pan. Pour in the above, dot with butter and sprinkle with nutmeg and cinnamon. Put on top crust, prick with fork and bake 450° till brown.

Betty Whysong Mathers '47

Ritz Apple Pie

1 1/2 cups sugar  
2 cups water  
2 tsp. cream of tartar  
Dash of lemon juice

Boil this mixture for 2 min. Add 20 whole Ritz crackers. Fold gently. Boil one min. Turn into unbaked pie shell. Dot with butter and cinnamon. Top and bake.

Betty Pierson '34

Penna. Dutch Shoo-Fly Pie

1 cup molasses  
2 cups brown sugar  
1 egg, unbeaten  
1 tbsp. baking soda

(Mix these ingredients together in a bowl. Divide into three 8 or 9 inch pie shells unbaked)

Mix together the following into crumbs and put over the top of the pies.

3 cups flour  
1 cup brown sugar  
1/2 cup shortening  
1 tsp. cloves  
1 tsp. cinnamon  
1/2 tsp. nutmeg

Combine above dry ingredients, working in the shortening. Line pie pan with pastry. Put liquid in the bottom. Top with the crumbs, and bake at 425° for 15 minutes then 350° for 45 minutes.

Jean Beard Ecker '58

Southern Coconut Pie

2 eggs beaten  
1 cup sugar  
1 cup Karo syrup  
1/2 tsp. salt  
1 tsp. vanilla

Mix together—put in an unbaked pie shell—bake at 400° for 40 minutes or until a silver knife comes out clean.

Mildred English Hively '31

Shoo-fly Pie

Liquid:
1/2 cup molasses (King syrup)  
1/2 tsp. baking soda dissolved in a few drops vinegar
(Stir this in molasses and water)

Crumbs:
3/4 cup flour  
1/2 cup brown sugar  
2 tbsp. shortening  
1/2 tsp. salt  
1 tsp. nutmeg

Mix well and take 1/2 cup out for topping. Mix with dry ingredients—

1 cup baking molasses  
1 cup hot water  
1 tsp. soda (mix with H2O).

Put in baking tins and bake like a cake—put crumbs over batter.

Barbara Bowen Lewis '53
Shoo-Fly Pie

Line 9 inch pie pan with pastry. Trim and flute edges. Fill pie pan with filling and bake at 350° until firm.
Combine: 1 1/2 cups flour; 1 cup brown sugar
Add: 1/4 cup butter to make crumbs
Dissolve: 1/2 tsp. baking soda in 1/2 cup hot water
Add: 1/2 cup baking molasses
Alternate layer of crumbs and liquids with crumbs on top.

Margaret Henry Jones '50

Strawberry Glaze

3 1/2 cups fresh berries (1 qt.)
3/4 cup sugar
2 tbsp. cornstarch
1/4 tsp. salt
1 cup water

Line 9 in. baked pie shell with berries, combine sugar, cornstarch, salt and water and cook over low heat until thickened and clear. Pour glaze over berries. Chill. Before serving, garnish with whipped cream and whole berries.

Doris Young Moore '47

"THESE FANCY DESSERTS CAN BE TRICKY."