

## Pies

## ANGEL PIE

Beat together until frothy 3 egg whites. Add:

1 tsp. cold water

1 tsp. vinegar

Continue beating until stiff. Add (2 tb. at a time):

1 c. sifted flour

Beat thoroughly after each addition. Continue until no grains of sugar are visible and meringue will hold shape. Spread in greased, well-floured pie pan. Spread meringue toward edges to form higher rim on sides. Bake at 275 degrees for 1 1/4 hours.

Cool. Whip 1 c. heavy cream. Add:

1-2 tsp. vanilla

Spread a layer of whipped cream over the meringue shell. Cover with 1 c. sliced, sweetened strawberries. Top with remaining cream and garnish with whole berries.

Peg Miller

## BLACKBERRY AND APPLE PIE

Half berries and half finely  
cut apple

1 1-2 c. sugar and a little  
butter

## Crust

1-2 tsp. salt

6 tb. shortening

1-4 c. ice water added slowly until the dough is moist enough to stick together in a firm ball. Bake same as apple pie.

*Julia Robinson*

## CHIFFON PIE

Beat 4 egg whites stiff and dry. Add 1 c. sugar gradually. Grease pie plate and sprinkle with flour. Spread mixture over bottom and sides. Bake at 275 degrees for 1 hour. Cool.

## Filling

Beat 4 egg yolks. Add 1-2 c. sugar, juice and grated rind of 1 lemon. Cook over hot water until thick. Cool. Fold in 1-2 pt. whipped cream. Fill shell. Top with grated chocolate. Chill in refrigerator. *Alice W. Darling*

*Alice W. Darling*

## CREAM PIE

Boil 1 pt. milk. Stir in a mixture of:

1 c. sugar

Add 2 well beaten yolks. Cook long enough not to have a raw taste. Add juice and grated rind of 1 lemon. Add a little salt. Fill a baked pie shell. Beat the whites of the eggs to a stiff froth together with 1 c. sugar. Spread over the filling. Brown in the oven.

*Mrs. F. A. Miller*

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### RHUBARB PIE I

1 1-2 c. cut rhubarb, pour on hot water and scald on back of stove. Mix 1 1-4 c. sugar, 3 tb. flour, 1 egg, salt. Drain rhubarb and add to mixture.

*Sue Abbott*

### RHUBARB PIE II

1 coffee c. rhubarb, chopped and drained	Yolks of 2 eggs
1 coffee c. sugar	Juice of 1 lemon
1 tb. flour	Butter size of a walnut
	Use 2 whites for meringue

*Lula Dubray*

### SOUR CREAM PIE

1 c. sour cream	1 c. raisins (ground)
1 egg (beaten)	Small piece of butter
Vanilla	

1-2 to 3-4 c. sugar depending on how sweet you like it. Bake in two crusts.

*Mrs. Muriel Randall*

### SQUASH PIE

1 large c. steamed and strained squash	2 eggs
1-2 c. sugar	1-2 tsp. cinnamon
1-4 tsp. salt	1-4 tsp. lemon extract
1-4 tsp. ginger	1 c. milk

Bake in one crust.

*Addie F. Watson*

### STRAWBERRY MERINGUE PIE I

- (1) 1 c. juicy rhubarb sauce
- (2) 1 c. crushed strawberries
- (3) 1-2 c. sugar
- (4) 3 large tb. flour
- (5) 1-4 tsp. salt
- (6) 2 egg yolks
- (7) 2 tb. butter

First wash and cut 1 qt. unpeeled rhubarb in small pieces; add 1-2 c. sugar and let stand until it makes its own juice, then heat and boil 3 min. or until tender. Take (1) and when hot add (2). Have (3), (4) and (5) mixed and add. Cook until thick and then add well beaten (6) and (7). Put in baked pie shell and cover with meringue.

*Mrs. Hiram E. Rowe*  
*Original recipe*

### STRAWBERRY PIE II

1 qt. strawberries                      1 c. sugar

1 1-2 tb. minute tapioca

Cut berries with spoon in bowl and mix with sugar and tapioca and bake in an uncooked pie crust for 30 min. Cover with whipped cream when cold.

*Mrs. Francis G. Somers*

### MOCK CHERRY PIE

1 c. chopped cranberries              1-2 tsp. vanilla

1-2 c. chopped raisins                1 tb. flour

1-2 c. water                              1 c. sugar

Cook together over low heat until thick. Bake with two crusts.

*Erlene Moore*

### PINEAPPLE PIE I

1 pineapple or 1 can crushed          2 c. sugar

or grated pineapple                  3 eggs

1 c. water or juice from can          3 heaping tb. flour

Beat whites of eggs and add last. Put bits of butter on top. Bake with one crust. This makes two pies.

*D. Goslant*

### PINEAPPLE PIE II

1 c. sugar

1 egg

1 c. water

Piece of butter

1 tb. flour

Salt

1 can of shredded pineapple

Enough for two pies.

*Addie F. Watson*

### PUMPKIN PIE I

1 qt. pumpkin

3 pt. milk

2 eggs

1 tb. flour

1 1-2 c. sugar

1 tsp. ginger

1 tsp. cinnamon

Nutmeg and salt to taste

This makes three pies.

*Mrs. Barnes*

### PUMPKIN PIE II

1 1-2 c. cooked pumpkin

1 c. milk

2 eggs, separated

1-2 c. cream

1-2 tsp. allspice

3-4 c. sugar

2 tb. molasses

1-4 tsp. salt

1 tsp. each ginger and cinnamon

Beat egg yolks with milk and cream. Add pumpkin, molasses, and sifted ingredients. Then fold in beaten whites and bake in moderate oven until firm.

*Doris McBride*



### PUMPKIN PIE III

1 c. stewed pumpkin	1-2 tsp. ginger
1 scant c. sugar	1 tsp. salt
1 tsp. flour	1 egg
1 tsp. cinnamon	2 c. milk

*Mrs. G. W. Schoolcraft*

### LEMON CREAM PIE

1 c. sugar	3 tb. flour
2 tb. melted butter	1 pt. milk
2 eggs separated	1 lemon
	Salt

Cream butter and sugar. Add flour and egg yolks, lemon juice and grated rind; then add the heated milk. Fold in stiffly beaten whites. Turn into pastry lined pie plate and bake in moderate oven about 35 min.

*Louise Hardy Gottfried*

### MAPLE PIE

1 c. maple syrup	1 egg
Juice of 1 lemon	1 heaping tb. flour

Beat egg, add lemon and flour and pour over it boiling syrup.

Use as filling in a two crust pie.

*Phyllis Graves*

*Iris Morrison*

### LEMON SPONGE PIE

Butter 1-2 size of egg	Juice and rind of one lemon
1 c. sugar	1 c. milk
2 T. flour	2 egg whites beaten and
2 egg yolks	folded in last

Bake in unbaked pie shell.

*Bertha Munger*

*Ellen Thresher*

### STRAWBERRY PIE

1 box strawberries (raspberries or blackberries may be substituted by adding a little lemon juice)

1 jar currant jelly	1-2 tsp. vanilla (if desired)
1-2 pt. jar whipping cream	1 large pie shell, baked
1 T. powdered sugar	and cooled

Whip cream with sugar and vanilla and put in pie shell, smooth evenly. Place berries, cut in half, not mashed, evenly on top of whipped cream. Pour the currant jelly, that has been warmed just enough to smooth over the berries. The pie should look smooth like a custard with no cream showing. Place in refrigerator until jelly is firm and pie very cold.

*Marion J. Hardy*

8/18/15  
PHA  
Annual  
Meeting



### PINEAPPLE CHIFFON PIE

1 envelope plain gelatine	2 large egg yolks (beaten)
1-4 c. cold water or canned pineapple	1 1-4 c. canned crushed pineapple and syrup
Let stand 10 min. to soften juice	1 T. lemon juice
	1-4 tsp. salt

Place egg and pineapple mixture in top of double boiler, cook over hot water stirring constantly until mixture thickens. Remove from heat. Add gelatine and stir until dissolved. Chill until mixture starts to congeal. Beat:

2 egg whites until stiff      Beat in 1-4 c. sugar  
Fold gelatine mixture into egg whites. Pour into baked pastry shell. Chill until firm. Garnish with whipped cream.

*Mildred Farrington*

### PINEAPPLE CREAM PIE

(1 crust)

1 can crushed pineapple (No. 2 1-2). To this add:  
3 tsp. corn starch in 1-2 c. of milk      2 egg yolks (save whites for meringue)

Sugar to taste

Cook in double boiler until thick and does not taste of corn-starch. Put into baked pie shell. Top with meringue.

### Meringue for Soft Pies

2 egg whites      2 T. cold water  
Beat until very stiff. Add 3 T. of sugar. Beat well after each T. added.

*Helen Ashford*

### BLUEBERRY PIE

2 1-2 c. blueberries	1-8 tsp. salt
1 c. sugar	1 T. lemon juice
1-4 c. flour	2 T. butter

Combine blueberries, sugar, flour, salt and lemon juice. Fill 8-in. pastry-lined pie pan. Dot with butter and adjust top crust. Bake in hot oven (450 degrees) 10 min., then in moderate oven (350 degrees) about 30 min.

*Rowena Watson*

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### Notes