Lard Pie Crust

2½ cups sifted flour
1 teaspoon salt
¾ cup lard
6 tablespoons ice water

Mix flour, salt and lard. Slowly add water. Makes 1 crust.

OR:

2 cups sifted flour
¼ teaspoon salt
½ cup lard
1/3 to ½ cup water (cold)

Pineapple Cream Pie

1 20 ounce can crushed pineapple
½ cup sugar
Scant 2 tablespoons cornstarch

Cook until thick and then cool. Fill 8" baked pie shell. Cover with whipped cream.

Amazing Ambrosia Pie

1¾ cups milk
¾ cup sugar
½ cup Bisquick
4 eggs
Rind of ½ orange
¼ cup butter or margarine
1½ teaspoons vanilla
1 cup Bakers Angel Flake coconut

Combine milk, sugar, biscuit mix, eggs, orange rind, butter and vanilla in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9" pie pan. Let stand about 5 minutes; then sprinkle with coconut. Bake at 350ºF for 40 minutes. Serve warm or cool.

Microwave Cheese Pie

1 8-ounce package cream cheese
½ cup sugar
1 egg
1 (8 ounce) cup sour cream
1 teaspoon vanilla
1 9" graham cracker pie crust

Blend first five ingredients in blender and pour into pie shell. Bake on Roast for about 8 minutes. Turn ¼ turn about every two minutes.