

Strawberry Pie

Plain pastry for 2 crusts
1 quart ripe strawberries
½ cup sugar

2 tablespoons flour
¼ teaspoon salt

Line a 9" pie pan with plain pastry. Brush the bottom of the crust with beaten egg white. Clean the berries, slice them in half and place on the pastry. Mix together the sugar, flour, and salt and sprinkle over the berries. Roll out the top crust and place over berries, sealing the edge well. Prick the top crust and brush with egg yolk or milk.

Bake in a hot oven (450°F) for 10 minutes, then reduce the heat to 350°F for 40 minutes more.

Cherry Cheese Pie

1 9" graham cracker crumb crust
1 (8 ounce) package cream
cheese, softened
1 (14 ounce) can sweetened condensed
milk (**not** evaporated milk)

1/3 cup lemon juice
1 teaspoon vanilla extract
Canned cherry pie filling, chilled

In large bowl, beat cheese until fluffy. Gradually add sweetened condensed milk; beat until smooth. Stir in lemon juice and vanilla. Pour into prepared crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Glazed Strawberry: In small saucepan, combine 3 tablespoons apple jelly and 1 tablespoon lemon juice. Cook and stir until jelly melts. Combine ½ teaspoon cornstarch and 1 tablespoon water; add to jelly mixture. Cook and stir until thickened and clear. Cool 10 minutes. Arrange sliced strawberries over top of pie; spoon glaze over strawberries.

Food Processor Pie Dough

Put 2½ cups all-purpose flour, ½ teaspoon salt and ¾ cup cut-up chilled solid vegetable shortening into processor bowl fitted with steel blade. Process with short on/off turns about 15 seconds until mixture resembles coarse crumbs. Spoon 5 tablespoons ice cold water into a glass or cup. Remove cover and sprinkle water over flour mixture. Process with short on/off turns just until mixture begins to clump together. If dough does not clump add a little more water and process with short on/off turns just until it does. Remove blade from bowl. Gather dough into a ball. Divide and roll out.