

PIES: LABOR-SAVING FINALES



(Top) Raspberry Ripple Pie. (Center) Banana Orange Pie. (Bottom) Strawberry Peach Pie.

Whether it is a dessert for bridge club, a dish to pass at a picnic or pot-luck dinner, or a dessert buffet, these pies are for you.

Preparation time can be streamlined with a trio of distinctive pies that are light yet satisfying, beautiful to look at, and deceptively easy to make. Most impressive, of course, is the high and handsome volume of these pies. The prepared whipped topping adds volume to the mixtures when it is whipped with instant pudding and pie filling right from the package.

Revel in the fact that these pies are the epitome of convenience. They either wait in the freezer or are kept chilled until near serving time. Each recipe calls for two envelopes of whipped topping mix and two packages of vanilla flavor instant pudding and pie filling which, incidentally, may be in your current inventory. Fresh, frozen and canned fruits add flavor and texture variety when folded into mixtures.

There is the marbling of frozen raspberries in a raspberry ripple pie. This, the result of zigzagging a spatula through alternate layers of berries and a pudding whipped topping mixture.

Tart canned mandarin oranges and fresh banana complement the pudding-whipped topping mixture in a banana orange pie. This chilled dessert welcomes fruit garnish along with refreshing mint leaves.

A merger of fresh strawberries and blushing ripe peaches creates taste excitement in a strawberry peach pie. Happily, canned peaches can be used just as deliciously.

For those "strawberries only" enthusiasts, try strawberry pie (not shown in photograph). What could be simpler than to spoon a pudding-whipped topping mixture over whole strawberries resting in a pie shell, then chilled.

The taste of summer can be extended to the full year through all the seasons with these light fruit pies.

Raspberry Ripple Pie

- 1 package (10 oz.) quick thaw red raspberries, thawed
- 1 tablespoon cornstarch
- 2 envelopes whipped topping mix
- 2-3/4 cups cold milk
- 2 packages (4-serving size) vanilla flavor instant pudding and pie filling
- 1 baked 9-inch pie shell, cooled

Drain raspberries, reserving syrup. Combine syrup and cornstarch in saucepan. Bring to a boil over medium heat, stirring constantly. Add berries and cook 1 minute longer. Cool.

Prepare whipped topping mix with 1 cup of the milk as directed on package, using large mixer bowl. Add remaining 1-3/4 cups milk and the pie filling mix. Blend; then beat at high speed for 2 minutes, scraping bowl occasionally. Alternately spoon filling and raspberry sauce into pie shell. Zigzag a spatula through mixture to marble. Freeze until firm.

Banana Orange Pie

- 1 can (11 oz.) mandarin orange sections
- 1 medium banana, diced
- 1 baked 9-inch pie shell, cooled
- 2 envelopes whipped topping mix
- 2-3/4 cups cold milk
- 2 packages (4-serving size) vanilla flavor instant pudding and pie filling

Drain and dice orange sections, reserving a few for garnish, if desired. Arrange banana in pie shell. Prepare whipped topping mix with 1 cup of the milk as directed on package, using large mixer bowl. Add remaining 1-3/4 cups milk and the pie filling mix. Blend; then beat at high speed for 2 minutes, scraping bowl occasionally. Fold in diced orange sections and spoon into shell. Chill at least 4 hours. Garnish with sliced banana, reserved orange sections and mint leaves, if desired.

Strawberry Peach Pie

- 2 envelopes whipped topping mix
- 2-3/4 cups cold milk
- 1/4 teaspoon almond extract
- 2 packages (4-serving size) vanilla flavor instant pudding and pie filling
- 1-1/4 cups diced peeled fresh peaches*
- 1 cup crushed strawberries
- 1 baked 9-inch pie shell, cooled

*Or use 1 can (16 oz.) sliced peaches; drain and dice, reserving a few for garnish, if desired.

Prepare whipped topping mix with 1 cup of the milk as directed on package, using large mixer bowl. Add remaining 1-3/4 cups milk, the almond extract and pie filling mix. Blend; then beat at high speed for 2 minutes, scraping bowl occasionally. Fold in peaches and strawberries. Spoon into pie shell. Freeze at least 4 hours. Just before serving, garnish with whole strawberries and sliced peaches, if desired.

Strawberry Pie

(not pictured)

- 1 pint strawberries, hulled
- 1 baked 9-inch pie shell, cooled
- 2 envelopes whipped topping mix
- 2-3/4 cups cold milk
- 2 packages (4-serving size) vanilla flavor instant pudding and pie filling

Arrange whole strawberries in pie shell. Prepare whipped topping mix with 1 cup of the milk as directed on package, using large mixer bowl. Add remaining 1-3/4 cups milk and pie filling mix. Blend; then beat at high speed for 2 minutes, scraping bowl occasionally. Spoon into pie shell over berries. Chill at least 4 hours.