

Summer Fruit Pies: Cool 'n Easy

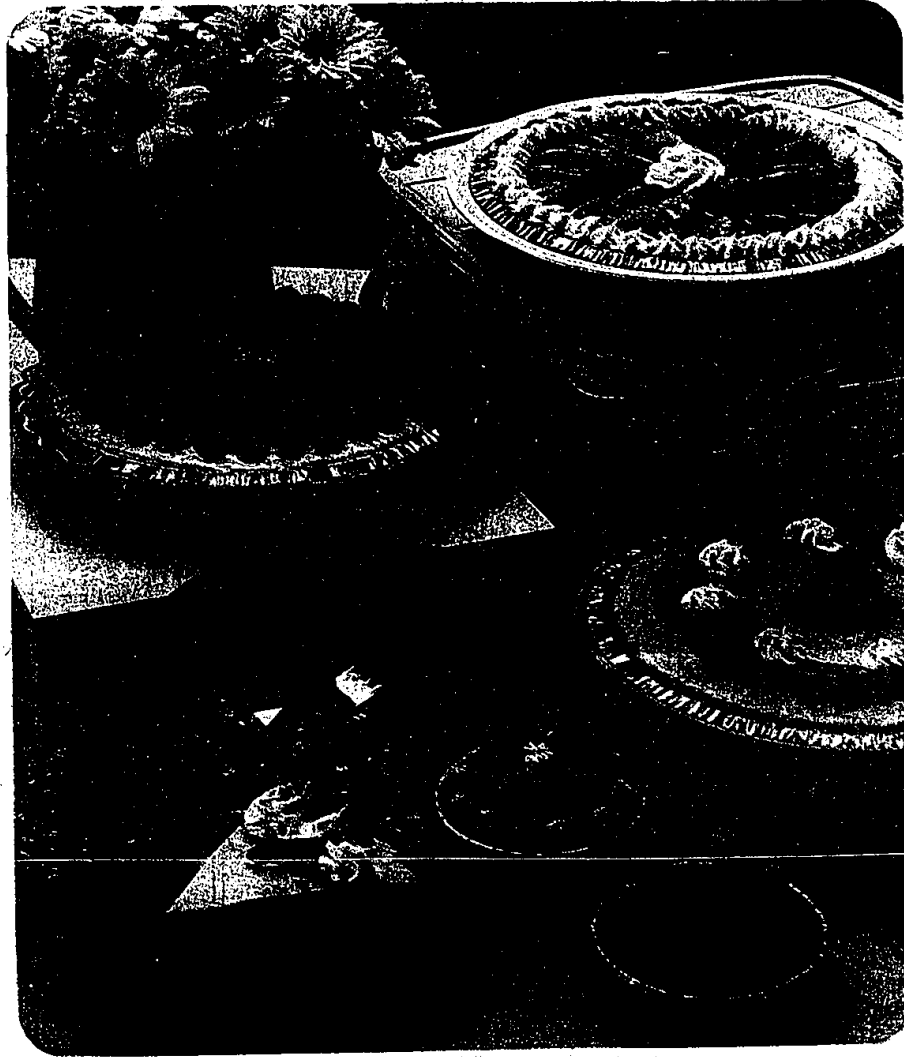
When summer is at its hottest, desserts ought to be at their coolest. So isn't it nice to know that there are almost an endless number of cool desserts that can be made using summer's array of colorful, delicious fruit?

Among the most noteworthy of all summer's cool desserts are the easy-to-make no bake pies that combine fresh fruit with cream, sour cream, sherbet, cream cheese or yogurt.

Fortunately, fresh fruit is available all summer long. All the other ingredients needed to create a fruit pie masterpiece can be found on any grocer's shelves. Start with a prepared graham cracker or butter-flavored pie crust. Delicately flavored, they're versatile, easy-to-use and complement fresh fruit fillings.

Corn syrup is another easy-to-use ingredient, and a favorite companion to summer fruits. It enhances natural fruit flavors, adds smoothness to the pies and, for many, gives a special sheen. All of the following fruit pie fillings were developed for spooning directly into these handy crumb crusts.

Another advantage is that all of these pies can, and should be, made in advance of mealtime. They are meant to be served after chilling for several hours—when the hostess is at her cool, calm and most collected best.



Frosty Fruit Pie

- 1 envelope unflavored gelatin
- 1/2 cup milk
- 1/2 cup cubed cantaloupe or honeydew melon or peeled peaches or whole strawberries
- 3/4 cup light corn syrup
- 1 Butter-Flavored pie crust

In small saucepan sprinkle gelatin over milk. Stir over low heat until dissolved. Place in blender container with melon and corn syrup; cover. Blend on high speed 30 seconds or until smooth. Pour into 9 x 9 x 2-inch pan. Cover; freeze overnight. Spoon slightly at room temperature, about 15 minutes. Spoon into large bowl. With mixer at low speed, beat until smooth, but not melted. Spoon into crust. Cover; freeze about 4 hours or until firm. If desired, garnish with fresh fruit. Makes 8 servings.

Peach Cheese Pie

- 1 package (8 oz.) cream cheese, softened
- 1/3 cup light corn syrup
- 1/2 teaspoon vanilla
- 1 Graham Cracker pie crust
- 2 1/2 cups thinly sliced peeled peaches

In small bowl with mixer at medium speed beat cream cheese, corn syrup and vanilla until smooth. Spread 3/4 cup of the cheese mixture on bottom and up sides of crust. Refrigerate at least 2 hours. Toss peach slices with Pineapple Glaze. Spoon into crust. Garnish with remaining cheese mixture. Refrigerate several hours or overnight until set. Makes 6 to 8 servings.

Pineapple Glaze

In small saucepan stir together 2 tablespoons corn starch, 1/2 cup pineapple juice and 3 tablespoons light corn syrup until smooth. Stirring constantly, bring to boil over medium heat and boil 1 minute. Pour into bowl; cover surface with waxed paper. Cool completely. Makes about 2 1/2 cups.

Strawberry-Blueberry Tarts

- 2 pints (about) strawberries, divided
 - 1 tablespoon corn starch
 - 1/2 cup light corn syrup
 - 1 cup blueberries
 - 6 Graham Cracker tart crusts
 - 1 1/3 cup heavy cream, whipped
- Mash 1 1/4 cups strawberries. Measure 3/4 cup. In small saucepan stir together corn starch and corn syrup until smooth. Stir in mashed strawberries. Stirring constantly, bring to boil over medium heat and boil 1 minute. Remove from heat. Strain. Cover; cool to lukewarm. In small bowl toss together blueberries and 2 tablespoons glaze. Spoon some of the blueberry mixture into tart crusts just to cover bottoms of tart crusts. Arrange whole strawberries on top of blueberries. Spoon remaining glaze over berries. Fill in with remaining blueberry mixture. Refrigerate at least 3 hours or until set. Garnish with whipped cream. Makes 6.

Glazed Fresh Fruit Tarts

- 1 1/2 tablespoons corn starch
- 3/4 cup orange juice
- 1/4 cup light corn syrup
- 1/2 teaspoon grated lemon rind
- 2 tablespoons lemon juice
- 3 cups assorted cut-up fruit, such as blueberries, grape halves, sliced apples, peach or strawberry slices, sliced pears, or orange sections
- 6 Graham Cracker tart crusts

In 2-quart saucepan stir together corn starch, orange juice and corn syrup until smooth. Stirring constantly, bring to boil over medium heat and boil 1 minute. Remove from heat; stir in lemon rind and juice. Turn into bowl; cover surface with waxed paper. Cool completely. Fold in fruit until well coated. Mound fruit mixture in crusts. Refrigerate several hours or until set. Makes 6.

Lemon Chiffon Yogurt Pie

- 1 envelope unflavored gelatin
- 2 tablespoons cold water
- 2 eggs, separated
- 1/2 cup light corn syrup
- 1/2 teaspoon grated lemon rind
- 1/4 cup lemon juice
- 1 container (8 oz.) plain yogurt
- 2 tablespoons sugar
- 1 Graham Cracker pie crust

In 2-quart saucepan sprinkle gelatin over water. Stir in egg yolks, corn syrup, lemon rind and juice. Stirring constantly, cook over low heat until gelatin is completely dissolved, about 5 minutes. In large bowl stir yogurt until smooth. Stirring constantly, pour corn syrup mixture into yogurt until well blended and smooth. Refrigerate, stirring occasionally, about 1 hour or until mixture mounds slightly when dropped from a spoon. In small bowl with mixer at high speed beat egg whites until soft peaks form. Gradually beat in sugar until stiff peaks form. Fold into yogurt mixture. Pour into crust. Refrigerate several hours or overnight until set. If desired, garnish with whipped cream, lemon slices and fresh mint leaves. Makes 6 to 8 servings.

Frozen Strawberry-Peach Pie

- 1/2 cup sliced strawberries
 - 1/2 cup sliced peeled peaches
 - 3/4 cup light corn syrup, divided
 - 1 cup heavy cream
 - 1 Graham Cracker pie crust
- In blender container place strawberries, peaches and 1/2 cup of the corn syrup; cover. Blend on high speed 30 seconds or until smooth. In small bowl with mixer at high speed beat cream. Gradually beat in remaining 1/4 cup corn syrup until stiff. Fold in fruit mixture until well blended. Pour into crust. Freeze several hours or overnight until firm. Before serving, let stand 10 minutes at room temperature. If desired, garnish with additional whipped cream and fruit. Makes 8 servings.

Sour Cream and Fruit Pie

(Not Shown)

- 3 tablespoons corn starch
- 1 cup milk
- 2 1/3 cup light corn syrup
- 1 teaspoon vanilla
- 1 cup dairy sour cream
- 1 1/2 cups fresh blueberries or chopped peeled peaches
- 1 Graham Cracker pie crust

In 2-quart saucepan stir together corn starch and milk until smooth. Stir in corn syrup. Stirring constantly, bring to boil over medium heat and boil 1 minute. Remove from heat. Stir in vanilla. With wire whisk gently stir in sour cream until well blended. Fold in fruit. Spoon into crust. If desired, garnish with additional fruit. Refrigerate several hours or overnight until set. Makes 6 to 8 servings.

Strawberry Mousse Pie

(Not Shown)

- 1 cup sliced strawberries
- 2 teaspoons unflavored gelatin
- 4 tablespoons cold water
- 2 eggs, separated
- 1/2 cup light corn syrup
- 2 drops red food color (optional)
- 3 tablespoons sugar
- 1/2 cup heavy cream, whipped
- 1 Graham Cracker pie crust

Place strawberries in blender container; cover. Blend on high speed 30 seconds or until smooth. In 2-quart saucepan sprinkle gelatin over water. Stir in egg yolks, corn syrup and strawberry puree. Stirring constantly, cook over low heat until gelatin is completely dissolved, about 5 minutes. Stir in food color. Turn into large bowl. Refrigerate, stirring occasionally, about 45 minutes or until mixture mounds slightly when dropped from a spoon. In small bowl with mixer at high speed beat egg whites until soft peaks form. Gradually beat in sugar until stiff peaks form. Fold into strawberry mixture. Fold in whipped cream. Spoon into crust. Refrigerate 4 hours or until firm. If desired, garnish with whipped cream and strawberries. Makes 6 to 8 servings.