

One basic crust makes three pies

Pies. Most folks love to eat them but are all thumbs when it comes to baking them. Why? Making the crust can be tricky, unless it's one you simply pat into the pan.

With E-Z Oat Crust there's no guesswork, and the end result tastes a lot like your family's favorite oatmeal cookie. You mix the oats (the old fashioned oats give the crust more texture), flour, brown sugar and melted margarine in a bowl, pat it into the pie plate and bake.

You don't need a pastry blender, rolling pin or any special skills. And, there's an option to bake the crust ahead and freeze it. The three fillings paired with this versatile crust are irresistibly delicious and equally easy. Choose between a traditional fruit pie, a frozen berry-banana cream pie, and a take-off on the classic pumpkin pie.

From start to finish, All-American Fruit Crumble Pie takes about the same amount of time a frozen pie needs to bake. Choose the fruit pie filling to suit the season and your taste. Then, personalize by stirring in raisins and ground cinnamon. An oat crumble topping made with the same ingredients as the crust bakes to a golden crunch.

When temperatures soar, there's nothing quite as refreshing as a frozen pie. Lickety Split Fruit'n Cream Pie features a four-ingredient filling — instant vanilla pudding prepared from a mix, convenient whipped topping and added fresh strawberries — and a

three-step method. Top the baked oat crust with sliced bananas, cover with the creamy ruffling and freeze. Taste-tempting options include drizzling individual slices with purchased fudge sauce and substituting chocolate pudding mix for the vanilla. For the best texture, allow pie to stand about 30 minutes at room temperature before cutting.

After summer comes fall, and with Pumpkin Silk Pie in your repertoire, you'll volunteer to bring the Thanksgiving dessert. Cream cheese, canned pumpkin, whipped topping and spices make a sensationally smooth filling. The oatmeal crust stays delightfully crunchy under the sauce. Lightly toasting the pecans intensifies their flavor.

E-Z OAT CRUST

- 1 cup oats (quick or old-fashioned, uncooked)
- ¼ cup all-purpose flour
- ½ cup (1 stick) margarine or butter, melted
- ¼ cup firmly packed brown sugar

Heat oven to 375 degrees. Lightly spray 9-inch pie plate with no-stick cooking spray or grease lightly. Combine all ingredients, mixing well. Press crust mixture evenly onto bottom and sides of prepared pie plate. Bake 12 to 15 minutes or until golden brown. Fill baked pie crust with desired filling. Yield: one 9-inch pie crust.

To freeze baked pie crust: Wrap in heavy-duty aluminum plastic wrap or aluminum foil or place in

plastic freezer bag or airtight container. Label, date and store in freezer up to four months. To thaw baked crust: Unwrap; let stand at room temperature. Or, place in 375 degree oven for 5 minutes.

ALL-AMERICAN FRUIT CRUMBLE PIE

- Filling:**
- Two 21-ounce cans apple or peach pie filling
 - ½ cup raisins
 - ½ teaspoon ground cinnamon
 - Crumble topping
 - ½ cup oats (quick or old-fashioned)
 - ¼ cup oil-purpose flour
 - ¼ cup firmly packed brown sugar
 - 3 tablespoons margarine or butter, chilled

Prepare E-Z Oat Crust as recipe directs. For filling, combine all ingredients; pour into prepared crust. For topping, combine dry ingredients; cut in margarine until mixture is crumbly. Sprinkle topping evenly over filling. Bake at 375 degrees 25 to 30 minutes or until topping is golden brown. Serve with whipped cream, ice cream or frozen yogurt, if desired. Yield: 8 servings.

LICKETY SPLIT FROZEN FRUIT IN CREAM PIE

- 1½ cups milk
- One 4-serving size package (about 3½ ounces) instant vanilla pudding and pie filling mix
- One 8-ounce container (3½ cups) non-dairy whipped topping, thawed

Prepare E-Z Oat Crust as recipe directs. For filling, combine all ingredients; pour into prepared crust. For topping, combine dry ingredients; cut in margarine until mixture is crumbly. Sprinkle topping evenly over filling. Bake at 375 degrees 25 to 30 minutes or until topping is golden brown. Serve with whipped cream, ice cream or frozen yogurt, if desired. Yield: 8 servings.

- 1 cup sliced fresh strawberries
- 1 cup sliced bananas (about 2 medium)

Prepare E-Z Oat Crust as recipe directs; cool completely. Blend milk and pudding mix with wire whisk until smooth; let stand about 5 minutes or until slightly thickened. Gently stir in whipped topping and strawberries. Arrange banana slices evenly over bottom of prepared crust; spread filling over bananas.

Freeze until firm about 6 hours or overnight. Let stand at room temperature about 30 minutes before serving. Top with ice cream topping and additional sliced strawberries, if desired.

For chocolate pie substitute one 4-serving size package (about 3½ ounces) instant chocolate pudding and pie filling mix for vanilla pudding mix. Yield: 8 servings.

PUMPKIN SILK PIE

- Two 8-ounce packages cream cheese, softened
- One 16-ounce can (1½ cups) pumpkin
- 1½ cups powdered sugar
- 2 teaspoons vanilla
- 2 teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- 2 teaspoons ground ginger
- 2 cups thawed non-dairy whipped topping
- ¼ cup coarsely chopped pecans (optional)

Prepare E-Z Oat Crust as recipe directs; cool completely. In large mixing bowl combine first seven ingredients. Beat on medium speed of electric mixer until smooth,



QUAKER OATS

Easy pie: All-American Fruit Crumble Pie will be picture perfect even if you've never made a pie before. The pat-in-the-pan oat crust is foolproof, and the streusel topping uses the same four ingredients as the crust.

about 1 to 2 minutes. Gently stir in whipped topping. Spread filling into prepared crust. Top with pecans, if desired. Chill at least 3

hours or overnight. Yield: 10 servings. Recipes from the Quaker Oats Company.

Pineapple biscuits quick, easy

AP — You can't top these quick-and-easy biscuits, because they top themselves! A glistening pineapple glaze forms during baking, just like on an upside-down cake. Because you start with refrigerated biscuits, you only need one baking dish.

In it, you can heat the glaze in your microwave oven, then bake the biscuits in your conventional oven. Serve them warm for breakfast, brunch, dessert, or a coffee-time snack.

PINEAPPLE UPSIDE-DOWN BISCUITS

- 2 tablespoons margarine or butter
- ¼ cup packed brown sugar
- 1 tablespoon light corn syrup
- ½ teaspoon ground cinnamon
- 8½-ounce can pineapple slices, drained, or 13½-ounce can pineapple tidbits, drained
- 1 package (10) refrigerated biscuits

In an 8 by 1½-inch round microwave-safe baking dish, cook margarine or butter, uncovered, on 100 percent power (high) for 40 to 50 seconds or until melted. Add brown

sugar, corn syrup and cinnamon; stir until sugar is dissolved.

Arrange drained pineapple slices or tidbits in the dish. Separate biscuits; arrange in a single layer atop pineapple. Bake in a 400-degree F oven for 18 to 20 minutes or until biscuits are golden brown. Carefully invert onto a serving plate. Serve warm. Makes 5 servings.

Nutrition information per serving: 221 cal., 7 g fat, 0 mg chol., 2 g pro., 41 g carb., 0 g fiber, 420 mg sodium. RDA: 10 percent iron, 15 percent thiamine.

COOKING CALENDAR

To get your classes or events listed in this column, send items to be considered for publication to: *Keely Wygonik*, Taste Editor, *The Observer & Eccentric*, 36251 Schoolcraft Road, Livonia 48150. Or fax to 591-7279.

SOUTHFIELD PUBLIC SCHOOLS Southfield Public Schools is offering a variety of cooking classes through their adult and continuing education program including cake decorating, bread making, Asian, Cajun, Creole and Italian cooking. Chef Milos

Cihelka of the Golden Mushroom restaurant in Southfield is also teaching a series of classes. For registration information, call 746-8700.

COOKING DEMONSTRATION Chef Donald Tiderington of the Midtown Cafe in Birmingham will present a seafood demonstration, 10 a.m. to noon, Saturday, Sept. 11 at Superior Fish Company, 309 E. Eleven Mile Road, Royal Oak. Call 541-4632 for information.

KITCHEN GLAMOR "Chino Express" author Nina Simonds will visit West Bloom-

field Kitchen Glamor, Orchard Mall, Maple and Orchard Lake Road, 1 p.m. Sunday, Sept. 26. She will conduct a cooking class 6:30 p.m. Monday, Sept. 27 and Tuesday, Sept. 28. Call 537-1300 for information.

SCHOOLCRAFT COLLEGE Schoolcraft College in Livonia is accepting registrations for culinary arts classes that begin in September. Call 462-4448 for information. Offerings include: European bread making, understanding French wines, pasta cookery, and wild game preparation.

The Villager MARKET Sale Dates August 30th thru Sept. 5th Always Open 9 a.m. to 9 p.m. SUNDAY 9 a.m. to 6 p.m.

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