

Prize-Winning Pies Please The Eyes, But The Proof Is In The Eating!

Pie is probably the most American of desserts. Generations of good bakers have vied with each other to create pies which are a feast for the eyes, and delicious to eat.

When, as here, fillings feature those favorite flavors, chocolate and peanut butter, pies are indeed wonderful food. These recipes also offer convenience in the form of cocoa and peanut butter chips—and delectable crumb crusts, already prepared. Preformed, ready-to-use crumb crusts are found in a variety of flavors and sizes. Their versatility and convenience allow you to exercise all of your cooking creativity and they'll stay fresh in your pantry, too.

Each of these three ingredients is found on your grocer's shelves, near the rest of your baking needs. They combine deliciously in a variety of easy-to-put-together pies that rank among the best so, whether or not you win a ribbon, you're sure to win praises from the people who really count.

Take, for example, this super simple Fudgy Coconut-Nut Pie, an ideal hurry-up dessert to help you cope with unexpected company. Just combine ingredients in a single bowl, pour into a pre-formed crumb crust and bake. Since cocoa is a very highly concentrated kind of chocolate, taste will be extra luscious, color extra rich and deep. That crispy graham cracker pie crust provides complementary flavor—it comes ready to fill and pop in the oven.

Festive Frozen Peanut Butter Pecan Pie is a delectable dessert—and one that could hardly be easier to make. Peanut butter chips, poured right from the package, supply that all-American peanutty flavor in a smooth cream cheese filling. And because they're made from real peanuts, these handy little chips even provide nutrients such as protein, niacin and riboflavin along with that marvelous peanutty flavor.

Your blender and a large mixing bowl make short work of Marbled Chocolate Cheesecake. Prepare this no-bake treat in the morning for an afternoon or evening party. Because you add unsweetened cocoa directly from the can—and skip the pre-melting necessary with solid cooking chocolates—you save steps and mess. Cocoa blends readily with other ingredients. And here's a bonus: since cocoa goes farther than baking chocolate, you save one-third the cost of the chocolate ingredient in a typical recipe.

Still another dessert you don't have to bake, Easy Creamy Peanut Butter Pie Deluxe has a deliciously smooth consistency and subtle peanutty flavor. Peanut butter chips, sweetened condensed milk, cream cheese and heavy cream are all combined in the quick-to-fix filling.

Sundae lovers will go for Cocoa-Peanut Butter Chip Brownie Pie. Again, simply combine filling ingredients, pour into the butter-flavored prepared crumb crust and bake. This preformed crust offers the rich taste of butter cookies in convenient, pre-packaged form. To serve, crown slices with ice cream and sumptuous Peanut Butter Sauce made with peanut butter chips.

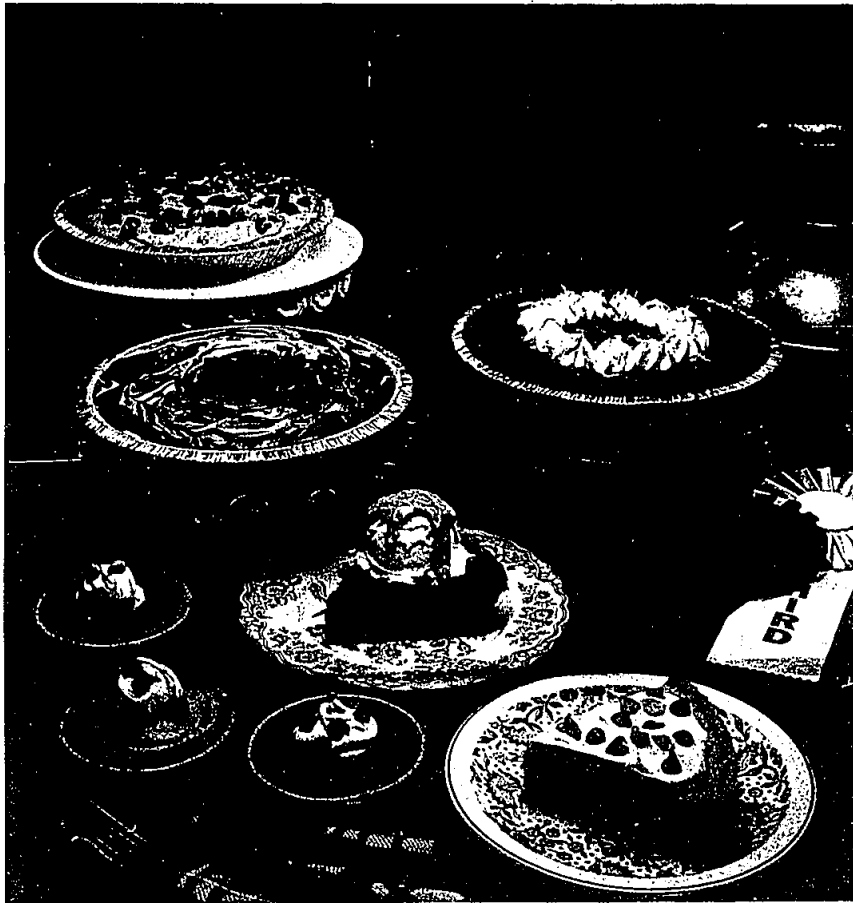
Individual Chocolate-Peanut Butter Chip Tarts offer that classic flavor combination, plus versatility: spoon either layer on the bottom, the other on top, then chill and serve in ready-to-use, individual graham cracker tart shells. These are just right to top off a special lunch—hearty eaters will want two. And any leftovers make great snacking!

FESTIVE FROZEN PEANUT BUTTER PECAN PIE

1 cup broken pecans
1-1/2 tablespoons butter or margarine
2 cups (12-ounce package) Reese's Peanut Butter Chips
1/2 cup milk

Two 3-ounce packages cream cheese, softened
2/3 cup confectioners' sugar
1 envelope whipped topping mix (to yield 2 cup topping)
Keekler Ready-Crust graham cracker pie crust

Place pecans and butter or margarine in an 8- or 9-inch pan; toast in a 325° oven for about 7 minutes, stirring occasionally, until butter or margarine is melted and nuts are coated. Set aside to cool. Meanwhile, place peanut butter chips and 1/2 cup milk in top of double boiler. Stir constantly over hot, not boiling, water until chips are melted and blended with milk; cool 10 minutes. Beat cream cheese and confectioners' sugar until fluffy; blend in peanut butter mixture. Prepare whipped topping mix according to package directions; fold in peanut butter mixture and 1/2 cup of the toasted pecans. Pour into crust; sprinkle with remaining pecans. Freeze overnight. 6 to 8 servings.



FUDGY COCONUT-NUT PIE

6 tablespoons butter or margarine, melted
1 cup sugar
1/3 cup Hershey's Cocoa
3 eggs, slightly beaten

1 teaspoon vanilla
3/4 cup flaked coconut
1/2 cup coarsely chopped nuts
Keekler Ready-Crust graham cracker pie crust

Combine melted butter or margarine, sugar and cocoa until smooth. Add eggs and vanilla; blend well. Stir in coconut and nuts. Pour into crust. Place on baking sheet and bake at 350° for 35 to 40 minutes or until filling is set. Cool. Garnish with sweetened whipped cream and toasted coconut or chopped nuts, if desired.

MARBLED CHOCOLATE CHEESECAKE

1 envelope unflavored gelatin
1 cup milk
1 package (8 ounces) cream cheese, softened
2 packages (3 ounces) cream cheese, softened

1/3 cup sugar
1 teaspoon vanilla
1/3 cup Hershey's Cocoa
1/3 cup sugar
Keekler Ready-Crust graham cracker pie crust

Sprinkle gelatin over 1/2 cup milk in blender container; let stand 3 to 4 minutes. Heat remaining milk to boiling; immediately add to blender. Process at low speed until gelatin is completely dissolved, about 2 minutes. Add cream cheese, 1/3 cup sugar and vanilla; process at high speed until smooth. Pour 1-3/4 cups mixture into large bowl. Add cocoa and 1/3 cup sugar to mixture remaining in blender container; process at low speed until blended. Carefully spoon chocolate over mixture in bowl; swirl gently with spatula. Pour into crust; chill until set—about 3 hours. Decorate with chocolate curls, if desired.

EASY CREAMY PEANUT BUTTER PIE DELUXE

1 cup Reese's Peanut Butter Chips
2/3 cup sweetened condensed milk
One 3-ounce package cream cheese, softened
1 teaspoon lemon juice

1/2 cup heavy cream
Keekler Ready-Crust graham cracker pie crust
Whipped Cream Topping (ingredients and recipe below)
Reese's Peanut Butter Chips for garnish

Place peanut butter chips and condensed milk in a small, heavy saucepan. Stir constantly over low heat until chips are melted and mixture is blended; remove from heat. Beat cream cheese and lemon juice in small mixer bowl until fluffy. Add warm peanut butter mixture; beat on medium speed 1 minute; cool slightly. Whip cream; fold in peanut butter-cream cheese mixture. Pour into crust. Chill overnight. Spread Whipped Cream Topping over filling and garnish with peanut butter chips just before serving. 8 servings.

Whipped Cream Topping: Combine 1/2 cup heavy cream, 1 tablespoon confectioners' sugar and 1/2 teaspoon vanilla in small mixer bowl; whip until stiff.

COCOA-PEANUT BUTTER CHIP BROWNIE PIE

2 eggs
1 teaspoon vanilla
1 cup sugar
1/2 cup butter or margarine, melted
1/2 cup unsifted all-purpose flour
1/3 cup Hershey's Cocoa
1/4 teaspoon salt

3/4 cup Reese's Peanut Butter Chips
Keekler Ready-Crust butter-flavored pie crust
Vanilla ice cream
Peanut Butter Sauce (ingredients and recipe below)

Lightly beat eggs and vanilla in small mixer bowl; blend in sugar and melted butter or margarine. Combine flour, cocoa and salt; add to egg mixture. Stir in peanut butter chips. Pour into crust. Place on baking sheet and bake at 350° for 50 minutes; cool. Serve wedges with scoops of vanilla ice cream and Peanut Butter Sauce. 8 servings.

Peanut Butter Sauce: Combine 1-1/4 cups Reese's Peanut Butter Chips, 1/3 cup evaporated milk, 2 tablespoons light corn syrup and 1 tablespoon butter in small, heavy saucepan. Stir constantly over low heat until chips and butter are melted and thoroughly combined with remaining ingredients. Remove from heat; add 1 teaspoon vanilla. Serve warm. (For thinner sauce, add small amount of evaporated milk.) 1 cup sauce. Sauce may be reheated in top of double boiler over hot water, or in the microwave.

CHOCOLATE-PEANUT BUTTER CHIP TARTS

1/4 cup butter or margarine, melted
1/4 cup Hershey's Cocoa
1/4 cup sugar
1 envelope unflavored gelatin
1/2 cup sugar
3 egg yolks, slightly beaten
1-3/4 cups milk

1 teaspoon vanilla
1/2 cup Reese's Peanut Butter Chips
3 egg whites
1 tablespoon sugar
2 packages Keekler Ready-Crust Graham Cracker Tart Crusts (12 crusts)

Blend butter or margarine, cocoa and 1/4 cup sugar until smooth in small bowl; set aside. Combine gelatin and 1/2 cup sugar in medium saucepan; blend in egg yolks and milk. Let stand 1 minute. Cook, stirring constantly, over low heat until gelatin is dissolved and mixture lightly coats a spoon. Do not boil. Remove from heat; add vanilla. Immediately pour 1 cup hot mixture into cocoa mixture; whisk until smooth. Add peanut butter chips to remaining mixture in saucepan; whisk until smooth. Chill until mixtures mound slightly when dropped from spoon. Beat egg whites with 1 tablespoon sugar until stiff. Fold 1/2 beaten whites into chocolate; remaining whites into peanut butter mixture. Chill 15 minutes. Fill the 12 tart crusts 1/2 full with chocolate; top with peanut butter mixture. Or reverse procedure, placing peanut butter chip mixture on the bottom, chocolate layer on top. Chill completely—about 2 hours. Garnish with whipped cream and additional peanut butter chips, if desired.