



PRETTY-BERRY PIE

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| 1 8-inch crumb pie shell | 1 cup mixed raspberries, blueberries,
blackberries* |
| 2 cups cold milk | |
| 1 package instant pudding, vanilla flavor | ½ teaspoon grated lemon peel |
| 1 cup heavy cream | |

Chill pie shell. Pour milk into mixing bowl. Add instant pudding and beat with egg beater until well mixed, about 1 minute. Turn into pie shell. Chill until firm. When ready to serve, whip cream and spoon it over pie. Scatter berries and lemon peel on cream. Makes 1 8-inch pie.
*or any other fresh berries in season.



STRAWBERRY RHUBARB PIE

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| 1½ cups sifted flour | 2 to 4 tablespoons cold water |
| ¾ teaspoon salt | ½ cup shortening |
- Strawberry Rhubarb Filling*

Sift together flour and salt. Cut or rub in shortening until mixture is crumbly. Sprinkle with water, mixing lightly until dough begins to stick together. Turn out on floured board or pastry cloth and press dough together. Cover or wrap in waxed paper. Place in refrigerator while preparing Strawberry Rhubarb Filling. Roll about two-thirds of dough to circle ⅞-¹/₈-inch thick and fit into 9-inch pie pan. Trim edge. Roll remaining dough out to rectangle about ⅞-¹/₈-inch thick. Using a pastry wheel or knife, cut dough into strips ⅞-¹/₈-inch wide. Turn filling into bottom crust. Arrange strips diagonally over pie filling like spokes of wheel. (Or, if desired, bake strips on pan and place on filling after baking pie.) Brush rim of pastry with water. Place strip around edge and then press firmly. Bake in hot oven (425°F.) 35 to 40 minutes. (Bake pastry strips 10 to 12 min.)

Strawberry Rhubarb Filling

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| 1 cup sugar (about) | 3 cups sliced fresh rhubarb |
| ¼ cup flour | 2 cups whole or sliced strawberries* |
| ½ teaspoon cinnamon | |
| ¼ teaspoon salt | |

Combine sugar, flour, cinnamon and salt. Add to rhubarb and strawberries and mix lightly. Turn into bottom crust.

Makes one 9-inch pie.

*Frozen strawberries which have been thawed and well drained may be substituted for fresh strawberries, if desired.



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