

# Bethel Cookbook

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## Blueberry - Banana Pie

1 8-oz package cream cheese, softened  
1/3 cup sugar  
1 baked 9" pastry shell  
2 bananas, sliced  
1 cup blueberry pie filling  
1 cup whipping cream, whipped

Combine cream cheese and sugar. Beat at high speed with electric mixer until light and fluffy. Spread evenly in bottom of cool pie shell. Arrange bananas on cream cheese layer. Spread on blueberry filling over bananas. Top with whipped cream and chill.

*Pat Singletary*

## My Favorite Coconut Pie

3 eggs	1 tsp vanilla extract
2 1/4 cups milk	3 Tbs cornstarch mixed in water
3/4 cup sugar	1/3 cup coconut

Divide eggs (save whites for meringue). Mix egg yolks, sugar and milk. Bring almost to boil on stove. When steam starts rising, add cornstarch. When thickened add vanilla and coconut. Cool. Put into previously baked pie shell, add meringue and coconut on top. Bake at 425° until meringue is browned.

*Mary Harvey*

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## Georgia Pecan Pie

3 eggs, lightly beaten	2 1/2 tsp vanilla
3/4 cup dark corn syrup	1 cup pecan halves
3/4 cup sugar	1 unbaked 9" pie shell
1/4 tsp salt	3 Tbs melted butter or margarine

Combine eggs and corn syrup; mix well. Add sugar; mix thoroughly. Stir in salt and vanilla. Let stand about 5 minutes. Meanwhile, spread pecans evenly on bottom of pie shell. Stir melted butter into syrup mixture; pour over pecans. Pecans will rise to top. Bake at 375° for 40 to 45 minutes or until center is firm.

*Mary Harvey*

## Diet Monday Peach Pie

2 6-oz packages instant vanilla pudding and pie filling  
3 cups milk  
1 can Eagle Brand milk  
2 8-oz cartons cool whip  
1 tsp vanilla

Beat milk and pudding about 2 minutes. Beat in Eagle Brand milk, then cool whip and vanilla. Line 10"x14" dish with vanilla wafers. Pour half the pudding mixture over wafers. Next spread 2 cans peach pie filling, then add other half of pudding mixture. Add vanilla wafers on top. Chill several hours.

*Ida Hankinson*

## Magic Lemon Meringue Pie

1 can sweet condensed milk	2 egg yolks
1/2 cup lemon juice	1 tsp grated lemon peel
1 (8-inch) baked pastry shell	

Blend condensed milk, lemon juice, peel and egg yolks until thickened. Pour into pie shell. Cover with meringue.

*Carl Merritt*

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## Hazel's Coconut Pie

1 stick (1/4 lb) butter (or oleo)      1 cup coconut (flaked)  
1 1/2 cups sugar                              3 eggs  
1 Tbs vanilla

Combine butter and sugar first. Beat in eggs and vanilla next. Then combine coconut into mixture. Pour into pie shell (9").

Bake at 400° for 10 minutes  
or    at 375° for 15 minutes  
or    at 350° for 20 minutes.

*Mac McElvar*

## Cherry Delight Pie

20 graham crackers (crushed)  
1/4 lb stick of butter or oleo  
3 Tbs sugar plus 1 Tbs of flour

Mix well and line bottom of baking dish. Bake for 10 minutes at 375° F.

1 large package (8 oz) cream cheese  
1 cup powdered sugar  
2 Tbs milk

Mix well (use mixer) and spread the mixture over the above crust. Prepare 1 large package of Dream Whip (use package directions). Use 1/2 of Whip over the cream mixture. Now spread 1 can cherry pie filling over the Dream Whip layer. Spread the remainder of Dream Whip over the top. Sprinkle with crushed pecans or graham craker mixture. Refrigerate a few hours or overnight before serving.

*Mac McElvar*

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## **Pineapple Coconut Pie** **(Mary and Vicki)**

1 stick (1/4 lb) butter or margarine      2 cups sugar  
1 small can (flaked) coconut              5 oz of undrained pineapple  
3 eggs

Mix butter and sugar in bowl. Add eggs and mix thoroughly. Add pineapple and coconut. Bake in pie crust at 350° F. for 45 minutes.

*Mac McElvar*

## **Pudding Pie**

1 stick butter or margarine                  1 cup sugar  
3/4 cup of flour                                  3/4 cup of milk

Melt butter/margarine in baking dish. Mix milk sugar and flour in separate bowl. Pour mixture on top of melted butter/margarine. Spoon 1 can of peaches (or other fruit) on top of flour mixture. Bake in 350° oven until thick and brown on top.

*Beulah M. McCoy*

## **Pumpkin Pie**

2 cups sifted cook pumpkin                  1 cup brown sugar  
1/2 tsp salt    1 tsp ground cinnamon  
1 tsp ground ginger                              2 cups milk  
2 eggs

Combine pumpkin, sugar, salt and spices. Mix together thoroughly. Add milk and beaten eggs. Pour into pastry lined pie plate and bake. Preheat oven to 450° and turn down to 350° when placing pie in oven.

*Judy Abbott*

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## **Peanut Butter Pie**

1 baked pie shell	2 cups milk
1 cup powdered sugar	3 egg yolks, beaten
1/2 cup peanut butter	2 Tbs butter
1/4 cup cornstarch	1/2 tsp vanilla
2/3 cup sugar	2 egg whites
1/4 tsp salt	

Mix powdered sugar and peanut butter till crumbly - set aside. Mix cornstarch, sugar, salt and milk in saucepan. Cook until thickened and add beaten egg yolks, butter and vanilla. Place 3.4 of sugar and peanut butter mixture in pie shell - spread over bottom. Pour pudding over and top with meringue from egg whites. Sprinkle remaining peanut mixture over meringue. Bake at 325° until browned.

*Mary Brown*

## **Strawberry Glace Pie**

1 baked pie shell  
1 qt fresh strawberries (washed and hulled)  
1 cup sugar  
3 Tbs cornstarch  
1 cup water  
few drops red food coloring  
1 cup Cool Whip or whipped cream

Have pie shell ready. Mix sugar and cornstarch in a two-quart saucepan. Stir in water gradually until smooth. You may add 1/2 cup of cut up strawberries. Cook mixture over medium heat, stirring constantly, until mixture is thick and clear. Stir in food coloring. Arrange whole strawberries in baked pie shell. Pour strawberry glace over pie shell of strawberries. Chill until firm 2 to 3 hours. Spread Cool Whip or whipped cream on top of pie, decorate with strawberries.

*Thelma M. Royce*

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## Sour Cream Apple Pie

Prepare you favorite unbaked 9" pie shell or use a ready to bake pie shell.  
Preheat oven to 400°.

### Filling:

2 Tbs flour	1/8 tsp salt
3/4 cup sugar	1 unbeaten egg
1 cup of dairy sour cream	1 tsp vanilla
1/4 tsp nutmeg	

Combine above ingredients and beat to a smooth/thin batter. Blend in 2 cups of diced apples and pour into pie shell. Bake at 400° for 15 minutes then at 350° for 30 minutes. Remove from oven.

### Topping:

1/3 cup of sugar	1/3 cup of flour
1 tsp cinnamon	1/4 cup of butter/margarine

Mix these ingredients and sprinkle over top of pie. Brown for 10 minutes in 400° oven.

*Thelma M. Royce*

## Cream Dimint Pie

### Crust:

24 oreo cookies (crushed)  
butter (small amount)

### Filling:

1/4 cup cream de-mint  
1 medium size jar marshmallow cream  
2 cups heavy cream  
green food coloring

Make crust. Whip heavy cream and add other ingredients. Pour into crust and chill before serving.

*Judy Abbott*

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## Frozen Banana Split Pie

1 12-oz container (4 1/2 cups) whipped topping, thawed  
1 qt. strawberry ice cream, softened  
1 8 1/4-oz can crushed pineapple, drained  
1/4 cup chocolate topping  
2 bananas, sliced  
1/2 cup chopped nuts  
10 marachino cherries, well drained

Spoon 3 cups whipped topping into 9" pie plate. With back of spoon, spread and shape into a shell; freeze until firm. Spread crust with 1/3 of ice cream; top with pineapple. Spread another 1/3 of ice cream over pineapple; top with chocolate topping. Spread remaining ice cream over chocolate; freeze several hours or overnight. Before serving top with bananas; spread with remaining whipped topping. Sprinkle with nuts; top with cherries. 10 servings.

*Susan Holzworth*

## Orange Chiffon Pie

4 beaten eggs	1 envelope Knox gelatin
1/2 cup sugar	1/2 cup water
1/2 cup lemon or orange frozen cup of concentrate	1 tsp lemon or orange peel
2 Tbs lemon juice	1/2 cup sugar
	4 egg whites

Beat four egg whites stiff. Beat in 1/2 cup of sugar. Combine egg yolks, sugar, lemon juice, and salt - cook together in double boiler till thick. Beat and add softened (with cold water) gelatin to hot mixture. Add peel and cool till set. Add mixture of beaten egg whites, fold into cool mixture so won't cook egg whites. Pour in pie shell and refrigerate till set. Enough for 8" or 9" pie shell.

*Barbara Stiles*