

FUDGE PECAN PIE

1 recipe Sugar Dough Pie crust *2/3 c. butter*
2 c. hot water *1 c. flour*
6 oz. baking chocolate *1/4 tsp. vanilla*
1 1/2 c. whipping cream *1 1/2 c. chopped pecans*
3 1/2 c. sugar

Preheat oven to 375°. Prepare 2 (9-inch) pie shells, prick each shell several times, and partially bake for 5 minutes. In a saucepan, combine water and chocolate and stir until melted. Add cream, bring to a boil, remove from heat and set aside. Meanwhile, with a mixer, cream sugar and butter. Add flour and vanilla. Gradually add chocolate to creamed mixture and mix well. Pour into partially baked pie shells. Sprinkle with pecans and bake 45 to 50 minutes or until set. If the crust begins to brown too quickly, cover only the crust with aluminum foil. Remove and cool on racks. Serve with sweetened whipped cream, if desired. Makes 12 to 16 servings.

PEANUT BUTTER PIE

1 (8-oz.) pkg. cream cheese, *1/2 c. milk*
softened *8 oz. Cool Whip*
1/2 c. powdered sugar *1 (9-inch) graham cracker crust*
1/2 c. peanut butter *Salted peanuts*

Beat the cream cheese, then add sugar and peanut butter and mix well. Add milk and beat until smooth. Fold in Cool Whip. Pour into crust. Garnish with coarsely-chopped, salted peanuts, if desired. Freeze. To serve, let set at room temperature for 15 to 20 minutes. Makes 8 to 10 servings.

PLAQUEMINE PIE

Jerry Jones,
District Attorney

4 egg yolks *1 c. Louisiana naval orange*
1 T. melted butter *segments*
3 tsp. cornstarch *1 pie crust (preferably*
1 c. cream *homemade)*
1/2 c. minced pecans

Whip together with a whisk the eggs, butter, cornstarch and cream. Cook in a double boiler whisking the entire time until custard thickens. Add pecans and peeled orange sections to the custard mix. Allow to stay for 5 minutes. Pan into pastry shell. Bake for 35 to 40 minutes at 350°.