

## STRAWBERRY PIE

1 (9-inch) pie shell, baked and cooled	4 full Tbsp. strawberry Jell-O
1 pt. strawberries, washed and drained	4 heaping Tbsp. flour
	1 c. water
1 (12 oz.) Cool Whip	1 c. sugar

Mix together Jell-O, flour, sugar and water. Cook over low heat and bring to boil (full). Remove from heat immediately. Pour over strawberries in pie shell. Let cool in refrigerator until cool. Cover with Cool Whip and serve. Eat well.

*Ella Mae Wade*  
*Vice President of Pioneer Assembly of God W.M.'s*

## PEACHY COBLER

2 c. sliced can peaches	½ c. sugar
3 Tbsp. lemon juice	2 tsp. baking powder
1 c. light brown sugar	¼ tsp. salt
1 tsp. cinnamon	½ c. margarine, melted
¾ c. flour	

Arrange drained peaches in 10-inch square baking pan. Pour on lemon juice and spread brown sugar over peaches. Sprinkle on cinnamon. In a mixing bowl, combine flour, sugar, baking powder and salt. Add milk and beat until smooth. Batter will be very thin. Pour batter over peaches and brown sugar. Drizzle melted butter over batter and bake at 350° about 35 minutes.

*Pinkie Porter*  
*Pioneer A/G*

## PECAN RAISIN PIE

1 stick oleo, melted	1 c. chopped pecans
3 eggs	1 Tbsp. flour
1 ½ c. sugar	2 Tbsp. milk
dash of salt	1 c. raisins
1 Tbsp. vinegar	