

# Retro Recipe Rewind

Apple pie is a classic dessert. But have you wondered how to make it fancier?

According to this recipe from 1938, it's as easy as adding pineapple! Will you try this "new" apple pie recipe? Tag us with #retroreciperewind and share your thoughts!

## OF INTEREST TO WOMEN

### A NEW APPLE PIE



**A**PPLE Pie A La Mode has always been a favorite American dessert. Here's a new version of it that apple pie addicts will love! You'll like to make it, too, because it's one of these delectable dishes that's put together in almost no time at all—yet it looks and tastes like a complicated dessert.

#### APPLE PIE A LA MODE

(Makes 1 10-inch pie)

- $\frac{3}{4}$  cup shredded pineapple
- 2 cups apple sauce
- $\frac{1}{4}$  teaspoon salt
- 1 $\frac{1}{2}$  tablespoons gelatin softened in  $\frac{1}{4}$  cup water or pineapple juice

Drain the pineapple and combine with the apple sauce. Add the salt. Dissolve the gelatin over hot water and add to the fruit mixture. Pour into a baked pie shell or graham cracker crust, and chill thoroughly before serving.

To complete your apple pie and make it truly a dish "fit for a

king," serve each slice with a generous scoop of velvety, fine-grained ice cream freezer ice cream.

Made in individual pies or tarts, each served with a scoop of vanilla cream, Apple Pie A La Mode is an especially nice party dessert—a favorite with men as well as women. It's an excellent idea to make your pie the day before you plan to use it. Stored in a modern, air-conditioned ice refrigerator, it keeps perfectly. Because the air in these modern ice refrigerators is properly humidified and washed clean of food odors, it keeps foods from rapidly drying out, and guards against exchanging flavors.