How'd you make those Pies?

Easy!

JELL-O instant pudding and pie filling

GENERAL FOODS
Slice banana into pie shell. Prepare pie filling mix as directed on package for pie, using 2 1/2 cups milk. Fold in 1/2 cup of the whipped topping and pour over banana in shell. Chill at least 3 hours. Top with remaining whipped topping; garnish with banana slices and mint, if desired.

*Or use 1 package (6-serving size) JELL-O® Vanilla or Banana Cream Flavor Instant Pudding with 2 cups cold milk.

Combine pie filling mix and milk in saucepan; add butter and chocolate. Cook and stir over medium heat until mixture comes to a full bubbling boil. Remove from heat. Cool 5 minutes, stirring twice. Pour into shell and chill 3 hours. Garnish with whipped topping and chocolate curls, if desired.

Note: Plastic wrap may be placed on surface of pie filling before chilling.

*Or use 1 package (6-serving size) JELL-O® Chocolate or Chocolate Fudge Flavor Pudding and Pie Filling with 2 3/4 cups milk.

**Or use 1/2 package (9 squares) BAKER’S® GERMAN’S® Sweet Chocolate.
**PUMPKIN CREAM PIE**

2 cups cold milk
2 packages (4-serving size) JELL-O® Vanilla Flavor Instant Pudding and Pie Filling*
1 cup canned pumpkin
1 teaspoon pumpkin pie spice
1 cup thawed BIRDS EYE® COOL WHIP® Whipped Topping
1 baked 9-inch pie shell, cooled

Combine milk, pie filling mix, pumpkin, spice and whipped topping in a deep narrow-bottom bowl. Beat at lowest speed of electric mixer for 1 minute. Pour into pie shell. Chill until set, at least 3 hours. Garnish with additional whipped topping and pecans, if desired.

*Or use 1 package (6-serving size) JELL-O® Vanilla Flavor Instant Pudding with 1 1/2 cups cold milk.

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**LEMON PARTY MERINGUE PIE**

1 package (4-serving size) JELL-O® Lemon Flavor Pudding and Pie Filling
2 1/3 cups sugar
2 1/4 cups water
3 egg yolks
2 tablespoons lemon juice
2 tablespoons butter or margarine
1 baked 9-inch pie shell, cooled
3 egg whites
6 tablespoons sugar

Combine pie filling mix, 2 1/3 cup sugar and 1 1/4 cup of the water in saucepan. Blend in egg yolks and remaining water. Cook and stir over medium heat, until mixture comes to a full bubbling boil. Remove from heat. Blend in lemon juice and butter. Cool 5 minutes, stirring twice. Pour into pie shell.

Beat egg whites until foamy throughout. Gradually beat in 6 tablespoons sugar and continue beating until mixture will form stiff shiny peaks. Spread over pie filling. Bake at 425° for 5 to 10 minutes or until meringue is delicately browned. Cool at least 4 hours before cutting.
Prepare pie filling mix as directed on package for pie, using 3 1/2 cups milk. Pour into pie shell. Refrigerate at least 1 hour.

Meanwhile, prepare topping. Beat cheese with sugar and milk in a bowl until well blended and smooth. Fold in whipped topping. Spread over pie before serving. Garnish with grated chocolate, if desired.

*Or use 1 package (6-serving size) JELL-O® Chocolate Flavor Instant Pudding with 2 1/3 cups cold milk.

Try another simply delicious flavored topping. Just substitute the following for the Cream Cheese Topping in the recipe:

Coffee Whipped Topping. Dissolve 2 teaspoons instant coffee in 2 teaspoons water; fold into 2 cups thawed COOL WHIP® Whipped Topping.