

# EAT

NAME: White Christmas Pie

FROM THE KITCHEN OF: My Mom \*

COOK TIME: less than 1 hour SERVES: 8

RECIPE  
moda

Ingredients:

1 pre-baked pie shell - 9"  
with a high-fluted edge ☺

1 Tbsp. gelatin

¼ c. cold water

½ c. sugar

4 Tbsp. all-purpose flour

½ tsp. salt

1½ c. milk

¾ tsp. vanilla

¼ tsp. almond extract

½ c. whipping cream - whipped until stiff

3 egg whites

¼ tsp. cream of tartar

½ c. sugar

1 c. shredded or flaked coconut - moist

¼ c. coconut - for top

Soften the gelatin in the cold water. Set aside.

In saucepan over low heat, mix ½ c. sugar, flour, salt and milk. Stir until it boils - boil 1 minute.

Remove from heat and stir in gelatin. Cool.

When partially set, beat with rotary beater or whisk until smooth.

Mix in vanilla and almond extract.

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RECIPE  
*moda*

cont.

Gently fold whipped cream into milk-sugar mixture.

Beat egg whites, cream of tartar,  $\frac{1}{2}$  c. sugar into peaks - a meringue. Fold into cream-milk mixture.

Finally, carefully fold in coconut - 1 c. only.

Fill into cooled, baked pie shell.

Sprinkle with remaining coconut.

Chill until set - about 2 hours.

Take pie out of refrigerator 20 minutes before serving. Serve chilled.

\* This recipe is from the 1950 Betty Crocker Cookbook. The idea was submitted by Dixie Wilson of Mason City, Iowa - and created by Ruby Livedalen Peterson of the Betty Crocker staff. My Mom tried it as a lark and it was the official "Christmas Pie" from then on. It is still a favorite. 😊

# SEW

NAME: White Christmas Pie

FROM THE STUDIO OF: Rosie

SIZE: 63" x 73"

PAGE: 1 of 3

RECIPE *moda*



COLLECTION: *Snowfall* by  
Poly Minick & Laurie Simpson  
\* Prints & Wovens

8 7 6 5 4 3 2 1

# SEW

NAME: *White Christmas*

FROM THE STUDIO OF: *Rosie*

SIZE: *63" x 73"*

PAGE: *2* of *3*

moda  
RECIPE

*White Christmas* because the fabric is *Snowfall* and *Christmas*. It's a simple quilt and a relatively simple pie.

*White Christmas* is made with *Snowfall* prints and wovens by *Minick & Simpson*.

## FABRIC REQUIREMENTS:

- 1 Snowfall Print Layer Cake*
- 1 Snowfall Wovens Layer Cake*
- 1 3/4 yds. for sashing*
- 5/8 yd. - binding*
- 5 yds. - backing*

## CUTTING:

*Sashing* - Cut 5 strips - *8 1/2" x 42"* wof. From the strips, cut 71 strips - *2 1/2" x 8 1/2"*

*Borders* - Cut 8 strips - *3" x 42"* wof. Join the strips to make a continuous length - diagonal seams preferred / recommended.

Cut the length to the following:

- *Side borders* - Cut 2 strips - *3" x 68 1/2"*
- *Top & Bottom borders* - Cut 2 strips - *3" x 63 1/2"*

# SEW

NAME: White Christmas

FROM THE STUDIO OF: Rosie

SIZE: 63" x 73" PAGE: 3 of 3

RECIPE  
*moda*

cont. Randomly match Layer Cake squares to make 42 pairs.

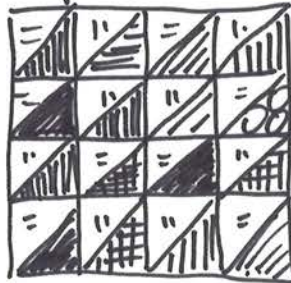
Stitch 42 Recipe cards — Recipe 3.

Cut apart grid. Press. Remove paper. Trim the points.

Make 42 random sets of 16 HTSS.

Make 42 blocks.

And if the mood suits...  
make 1 or 2 a bit  
differently. ;)



Layout blocks in 7 rows of 6 blocks each.

Alternate rows with  $2\frac{1}{2}'' \times 8\frac{1}{2}''$  sashing strips — see the layout on the inside cover of Recipe pad.

Use leftover HTSS for cornerstones — angle is random.

Join blocks → pieces to make rows → press seams toward the sashing strips.

Join the rows to make the center — press seams toward the sashing rows.

Attach side borders —  $3'' \times 68\frac{1}{2}''$ : Press to borders.

Attach top & bottom borders —  $3'' \times 63\frac{1}{2}''$ : Press to borders.

Have a piece of pie!

\* Quilt & bind as desired.

8

7

6

5

4

3

2

1