

Simply Sublime Desserts

(NAPSA)—As the weather starts to get cooler, many Americans take the opportunity to enjoy simple get-togethers. One way to be the life of such a party is to volunteer to bring dessert.



A thaw-and-serve pie can be a cool-and-creamy offering at any seasonal gathering.

For example, Mrs. Smith's Bakeries now offers rich and luscious Soda Shoppe Pies. These smooth Chocolate and delicious Coconut pies are just right to satisfy people's craving for something cool and creamy.

Thaw-and-serve pies are easy and convenient. Simply slide the frozen pie out of the tin and into your own pie plate, then let it thaw in the fridge. These new creations can be served as is, or dress them up with this easy topping:

Banana Split Topping

- 1¹/₂ bananas, sliced
 - 2 tablespoons lemon juice 1 small can of crushed
 - pineapples, well-drained Chocolate syrup Maraschino cherries

Let banana slices sit in lemon juice a few minutes before layering around edge of thawed pie. Spoon crushed pineapple next to banana slices. Drizzle with chocolate syrup. Adorn with cherries.

For more easy dessert recipes, visit Mrs. Smith's Web site at www.mrssmiths.com.