NEW COOKING SUGGESTIONS
Deep Frying Hints

1. Choose a deep kettle which stands firmly on the stove. Fill at least one-half full of Crisco.

2. Heat to the correct temperature. Never let Crisco smoke. Test with a thermometer or with the bread test.

3. Add the food to be fried as soon as the fat is hot enough. A wire basket is a great convenience not only for immersing foods but for removing them after frying.

4. Drain the fried food for a minute over the kettle. Much of the excess fat will run off while the food is hot.

5. Finish draining on unglazed paper. Paper towels or paper napkins serve this purpose nicely. This final draining leaves the food crisp, brown and practically greaseless on the surface.

6. After frying foods which are coated with flour or crumbs, strain the warm Crisco through cheese cloth to remove the burned particles. Cover the strained fat and keep it in a cool place. Crisco may be used over and over again.
Hints for Frying

DEEP FAT OR FRENCH FRYING

Use a deep kettle with enough fat to completely cover the food to be cooked, but be careful not to have the kettle more than two-thirds full or the hot fat may bubble over the top during the frying.

Heat the Crisco to the proper temperature, as gauged by a thermometer or by the standard bread test. Special deep frying thermometers can be purchased at a very reasonable price, but the bread test serves very well, if you have no thermometer.

Drop an inch cube of bread into the hot fat. When it browns in a certain length of time, the fat is ready to cook certain types of foods. Foods which have been previously cooked naturally do not need as long a cooking in the fat as do those which are put into the kettle raw. The previously cooked foods simply need browning, so the fat can be very hot. The following table gives both the thermometer and bread tests:

<table>
<thead>
<tr>
<th>Kind of Food</th>
<th>Temperature</th>
<th>Time for Bread to Brown</th>
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</thead>
<tbody>
<tr>
<td>Fritters, Doughnuts</td>
<td>365-75°F</td>
<td>60 seconds</td>
</tr>
<tr>
<td>Croquettes, Codfish</td>
<td>385-90°F</td>
<td>40 seconds</td>
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<tr>
<td>French Fried</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potatoes</td>
<td>400-10°F</td>
<td>20 seconds</td>
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</tbody>
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Fried foods can be more easily handled by using a frying basket. This is simply a wire basket with a handle, by means of which the food can be lowered gradually into the hot fat and removed all at once when done.

After frying, drain as much fat off the food as possible by holding the frying basket over the kettle, then place the food on unglazed paper so that the last bit of excess fat may be absorbed.

The Crisco in which the food was fried may be left in the kettle, covered and moved out of the way until ready for the next frying; unless a large quantity of burned food particles has collected in the kettle, in which case the Crisco should be strained before placing away. Some people find it convenient to keep a special can of Crisco for frying purposes; then the warm fat may be strained directly back into the can after each using. The kettle does not have to be washed, simply wiped out carefully with soft paper.

Since Crisco does not absorb the odor of foods fried in it, the same kettle of fat may be reused many times and for many different kinds of foods.

The quality of foods fried in used Crisco is not impaired—they continue to be characteristically crisp, well browned and delicately flavored.

Frying with Crisco is a pleasant task because of the freedom from smoke and odors which usually accompany frying. The smoking point of fresh Crisco is above the highest temperature ever used for frying. However, if particles of burned food are allowed to collect in the kettle with the Crisco, they will burn and smoke. For this reason, Crisco used for frying should be strained frequently.

DEEP FRYING

Quick Salmon Croquettes

1 cup fish
1 egg
1 teaspoon chopped green pepper
1 teaspoon chopped onion
1 teaspoon chopped parsley

Remove the bones from the canned fish. Shred finely, add beaten egg and finely minced green pepper, onion and parsley. Shape into balls, roll first in beaten egg diluted with milk or water and then in bread crumbs. Fry in Crisco heated to 385°-390°F.

Sweet Potato Croquettes

2 cups cooked sweet potatoes
½ teaspoon salt
2 eggs well beaten
2 tablespoons milk

Press hot potatoes through a ricer. Beat in the eggs, and salt. Let cool partially. Form into balls or cylinders, and roll in crumbs, then in slightly beaten egg which has been diluted with milk. Roll again in crumbs. Fry in hot Crisco (375°F) until brown.

To make Sweet Potato Surprises:
Hide a marshmallow in the center of each ball before coating with egg and crumbs.
Fried Cauliflower
Remove leaves from cauliflower. Separate flowers and soak them in cold water about half an hour. Cook until tender in boiling water to cover. Drain, cool, and dip first in beaten egg and then in bread crumbs. Drop into deep Crisco heated to 375° F. or until a piece of bread browns in 60 seconds. Drain and serve hot with or without a cream sauce.

Corn Dips
1 ½ cups corn (fresh or canned)
½ teaspoon salt
1 egg beaten
2 tablespoons melted Crisco
1 teaspoon sugar
¾ cup milk
1 cup flour
1 teaspoon baking powder

Mix first six ingredients together. If canned corn is used, drain off the liquid. Add enough fresh milk to make the ¼ cup. Sift baking powder and flour and stir into mixture. Drop spoonfuls in hot Crisco (360° F.) or when a small piece of bread browns in 60 seconds. Fry slowly until brown and well cooked—8 to 10 minutes. Drain on soft paper.

French Fried Potatoes
Cut pared potatoes into lengthwise strips about ¼ inch wide. Soak them in cold water. Drain thoroughly. Dry as much as possible, place them in a wire basket and plunge it into deep Crisco, heated until a cube of bread browns in 20 seconds (390-400° F.). Fry until well browned and thoroughly cooked in center (test by removing 1 strip with a fork). Drain on paper, salt and serve hot. Do not try to fry too many potatoes at a time. It is quicker in the end to fry several small batches than one large batch which overcrows the kettle. The potatoes fried first may be kept warm in the oven while the others are being fried. Be sure to have enough fat to more than cover the potatoes during frying.

French Fried Onions
Batter
½ cup milk
½ cup flour
1 tablespoon melted Crisco
½ teaspoon salt
1 egg yolk

Cut large onions across into slices about one-fourth inch thick. Separate the slices into rings. Dip the rings into a thin batter. Place in a frying basket and fry in Crisco at 360 to 370° F. until delicately browned. Drain. Salt lightly before serving. If preferred, onion slices may be simply dipped in milk and dredged with flour instead of coated with batter.

Clam Fritters
1 cup flour
¼ teaspoon salt
¼ teaspoon pepper
2 eggs
¼ cup milk
¼ cup clam juice
1 dozen clams, cleaned and chopped
1 teaspoon melted Crisco

Mix and sift flour, salt and pepper. Add beaten eggs, milk and clam juice and mix until smooth. Stir in Crisco and clams. Drop by tablespoon in deep hot Crisco (350° F.) and fry about 5 minutes or until brown. Drain on unglazed paper and serve with Tartar Mayonnaise.

Salted Nuts
Select raw peanuts, or fresh almonds, walnuts or pecans. Remove skins from almonds by pouring boiling water over and allowing them to stand from 2 to 5 minutes, or until the skin is loosened. Then dry nuts carefully.

Place dry nuts in a wire basket and lower it into deep Crisco, heated to 390° F., or until a cube of bread browns in 40 seconds. Fry until delicately browned. Remove on paper and sprinkle generously with salt.

Doughnuts
1 cup sugar
4 tablespoons Crisco
2 eggs
1 cup milk
5 to 6 cups flour
4 teaspoons baking powder
1 teaspoon salt
½ teaspoon cinnamon
½ teaspoon nutmeg

Cream Crisco with half the sugar. Beat the eggs with the other half. Combine the two mixtures and stir in the milk and the sifted dry ingredients. Roll out a portion at a time on a well-floured board. Shape with a doughnut cutter and drop into deep Crisco heated to 375° F. Turn doughnut as soon as it rises to the surface. Fry until nicely browned on both sides. Drain on paper and sugar when cool.

Fried Deviled Eggs
Cut hard cooked eggs lengthwise. Remove the yolks. Mash them, season well with salt and pepper. Moisten with
salad dressing and put back in the white part. Roll the half egg in beaten egg, then in finely ground bread or cracker crumbs. Fry in deep Crisco heated to 375° F. or until a piece of bread browns in 60 seconds. Drain on soft paper and serve hot or cold with or without a cream sauce.

**Croustades**

Cut slices of bread 2 inches thick. Shape into rounds 2 inches in diameter by cutting squares and removing the corners. Hollow out the centers with a sharp paring knife. Fry to a golden brown in deep Crisco heated to 390° F. Drain on soft paper.

**Fried Oysters**

<table>
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<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>1 pint oysters</td>
<td>1 cup</td>
</tr>
<tr>
<td>salt</td>
<td>1/2 teaspoon</td>
</tr>
<tr>
<td>pepper</td>
<td>1/2 teaspoon</td>
</tr>
<tr>
<td>flour</td>
<td>1/2 cup</td>
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<tr>
<td>1 egg</td>
<td></td>
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<tr>
<td>2 tablespoons water</td>
<td></td>
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<tr>
<td>1/2 cup cracker or stale bread crumbs</td>
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Pick over oysters and remove pieces of shell. Dry between towels. Sprinkle with salt, pepper and flour. Dip in slightly beaten egg diluted with water and roll in crumbs. Fry in deep hot Crisco (350° F.) about 5 minutes. Drain on unglazed paper and serve hot.

**PAN FRYING**

Pan frying, sometimes called “sautéing” or more often simply “frying,” is cooking with a small amount of fat in a shallow pan. The pan itself has various names—it is known as a skillet or a frying pan or sometimes more familiarly as a spider.

A frying pan may be large or small, heavy or light depending upon the type of food being cooked and the convenience of the user. For all general purposes, however, a heavy cast iron or aluminum pan is recommended. It holds the heat better, and therefore cooks the food more evenly.

Pan frying is usually considered a quick method of cooking and it is true that many foods can be prepared in less time by frying. However, there are also many foods which can be started with the quick frying pan heat and then finished more slowly by covering and cooking with reduced heat.

When foods need to be seared or browned in the frying pan and then cooked in the oven, there is no reason why the frying pan (unless it has a wooden handle which might burn) should not be transferred directly to the oven to finish cooking.

A tight fitting cover for the skillet is an important part of pan frying equipment. It increases the usefulness of the pan tremendously, making it possible to cook foods by first searing in hot fat then by simmering or steaming until tender.

A great variety of foods can be cooked by pan frying—many more than most people think. Desserts even, can be prepared by this method, for example, the popular skillet cake. Fruits, such as pineapple, apples and apricots are fried to a delicate brown for serving hot with meats. And more and more kinds of vegetables are finding their way to the table by way of the frying pan.

A cooking fat of some kind is always necessary for pan frying. Its purpose is to sear and brown the surface and at the same time to prevent the food from sticking to the bottom of the pan. The fat is therefore only used in a quantity sufficient to keep the pan and the food well greased. It is rarely possible to state in a recipe exactly how much fat to use in the frying pan as the size of the pan and the kind and quantity of food help to determine the amount.

The preparations for pan frying are very simple. Put the Crisco into a cold skillet. Heat gradually. Be sure that the bottom is well covered with melted fat. When the Crisco is hot add the food and adjust the heat to the type of food being cooked. Often it is necessary to add more Crisco. This depends on how quickly the food takes up the fat. If the pan becomes dry and the food is in danger of sticking, simply put in a little more Crisco. Lift up the food at the edges and let the freshly melted fat run under. A broad spatula or pancake turner is very useful for this purpose as well as for turning foods in the frying pan and removing them when done.

**Panned Fish Hash**

Soak the dried codfish in cold water for several hours. Drain, cover with fresh water and heat to boiling. To each cup of prepared codfish add 1 cup of hot mashed potatoes, 1 beaten egg, 1/2 teaspoon onion salt or chopped onion, 1/2 teaspoon of celery salt, 1/4 teaspoon of pepper, 1/2 teaspoon of Worcester-shire sauce and 1/2 teaspoon of prepared mustard. Put enough Crisco in pan to cover the bottom. Heat. Then place the fish cake mixture in the hot fat to brown delicately on each side.
Tapioca Omelet

3/4 cup scalded milk
3/4 teaspoon salt
4 eggs
1 tablespoon Crisco
2 tablespoons granulated tapioca
3/4 teaspoon pepper

Stir tapioca into the scalded milk and cook with the seasonings until clear. Remove tapioca from fire, stir in egg yolks and melted Crisco, and fold in well-beaten egg whites. Pour into a hot Criscoed skillet, cook first over hot fire, then over a low flame until the bottom is brown. If necessary, finish cooking under the broiler to brown the top slightly.

Spanish Liver

1 pound of sliced liver
5 medium sized onions
4 or 5 raw tomatoes or 2 cups of canned tomato
1 large green pepper

Wash the liver with cold water. Drain, and dredge each slice with flour. Have ready a frying pan containing about 1 inch of melted Crisco. When hot add the liver. Brown on one side then turn to brown other. (If necessary add more Crisco.) Season with salt and pepper. Add the sliced onions and pepper and let them brown a bit, then add the tomatoes and enough hot water to cover the meat. Cover tightly and simmer for about 30 minutes.

Hashed Potatoes with Milk

Heat two rounding tablespoons of Crisco in a large frying pan. Add cold cooked potatoes, sliced. Cover with milk and cook until milk begins to bubble. Season with salt and pepper and hash steadily with knife until potatoes are cut very fine, turning with knife to prevent burning. When potatoes have absorbed all the milk allow them to brown on bottom. Turn out on hot platter and garnish with parsley.

Spaghetti with Liver—Italian

1 cup beef or veal liver, cubed
2 tablespoons Crisco
1/2 cup tomato pulp
3 cups water
1/2 cup uncooked spaghetti
1/2 cup onion, chopped
1 teaspoon parsley, minced
1/2 teaspoon salt
dash of pepper
2 tablespoons cheese, grated

Brown onion in Crisco, add cubed liver and seasoning, cook slowly for 10 minutes. Add tomato pulp and continue cooking 20 minutes. Cook spaghetti in salted water. When done, drain, and place on a platter. Pour over it the liver mixture, sprinkle with cheese and serve.

Potato Cakes

3 cups cold mashed potatoes
1 egg

To every three cups of cold mashed potatoes, add one well beaten egg. Season with salt and pepper. Shape into flat cakes about one inch thick. Put enough Crisco into a frying pan to cover the bottom well. When hot, put cakes in and brown on one side. Add more Crisco if necessary. Turn with pancake turner and brown on the other side.

Quick Candied Sweet Potatoes

Cut boiled potatoes (peeled, of course) into halves—or thick slices if they are large. Place in a frying pan containing enough hot melted Crisco to cover the bottom generously. Sprinkle very lightly with salt and very thickly with brown sugar. Cover and cook slowly until the sugar is melted.

Stuffed Flank Steak

Flank steak
1 1/2 cups dry bread crumbs
1 teaspoon salt
1 onion minced
1/2 cup chopped celery
2 tablespoons Crisco
1/2 teaspoon pepper

Brown the celery and onion lightly in the Crisco and combine with other ingredients. Spread stuffing over steak. Beginning at one side of the steak, roll it up and tie securely in several places with clean string. Sear in small quantity of Crisco, turning frequently until browned. Cover closely and cook in moderate oven for one and a half hours, or until tender. The skillet may be simply transferred to the oven. The meat need not be disturbed. To prepare gravy, thicken juice left in pan with flour—add 1 cup milk and cook until smooth, stirring constantly.

Sautéed Eggplant

Cut eggplant into slices one-half inch thick. Peel each slice. Let stand covered with salt water for about one hour. Drain off water. Dip each slice in beaten egg then in cornflakes. Fry until delicately brown in a skillet containing enough Crisco to cover the bottom. Turn to brown other side. If necessary add more Crisco before turning slices.
Pineapple Skillet Cake
4 tablespoons Crisco
1 cup brown sugar
1 can sliced pineapple
(Any kind of cooked fruit may be substituted for the pineapple)

Batter
4 eggs
1 cup sugar
2 tablespoons water
1 cup flour
1 teaspoon baking powder
½ teaspoon vanilla
½ teaspoon salt

Heat Crisco and sugar together in a heavy skillet until the sugar is all melted. Cool. Arrange pineapple slices over the surface of this caramel mixture.

Beat eggs until very light and frothy. Beat in sugar gradually. Add alternately the water and the sifted dry ingredients. Pour the batter over the pineapple. Bake in a moderate oven (350° F.) about 40 minutes or until the cake is set. While still hot turn out of the skillet upside down on a serving plate. Cover with whipped cream. Decorate with cherries.

Sautéed Pineapple Rings
Drain sliced canned pineapple well. Melt enough Crisco in frying pan to cover bottom generously. When hot, place pineapple slices in pan. Fry until brown on one side then turn and brown the other side. If the slices are dipped in flour previous to frying, they will brown more quickly, but will not be quite so shiny in appearance.

Scrambled Eggs with Green Peppers
4 eggs
2 tablespoons chopped green pepper
½ cup canned tomato soup
1 tablespoon Crisco

Simmer the chopped pepper in Crisco for a few minutes. Stir in the slightly beaten eggs. Scramble all together adding salt and pepper to taste. Cook slowly until dry. Heat the tomato soup and pour over just before serving. If preferred, the scrambled eggs may be served without the tomato.

Hashed Brown Potatoes
6 medium sized cold boiled potatoes
salt and pepper
Crisco
3 raw green peppers
Chop potatoes fine, season with salt and pepper. Remove seeds and stems from peppers. Wash, drain and chop fine. Mix with potatoes. Put about ½ inch of melted Crisco in frying pan. Heat slowly. When hot add potatoes and cook slowly, stirring occasionally with a fork. When partly brown fold into omelet shape in one side of the frying pan. Fry until a rich brown. Turn out on platter, keeping the omelet shape.

Ham Fillets
Cut a thick slice of ham into strips about one inch wide, trim neatly and let stand in cold milk two or three hours; drain, dry well, and dip into beaten egg and fine bread crumbs. Sauté in hot Crisco, turning to brown all sides nicely.

Veal Birds
2½ pounds veal steak
1 cup cream or rich milk
onion juice or onion chopped fine
2 tablespoons Crisco
cracker or bread crumbs
1 egg
celery salt
salt and pepper

Cut steak into four-inch squares. Combine soft bread crumbs, salt, pepper, celery salt, onion juice and Crisco. Spread two tablespoons of this mixture on each square of meat. Roll up and pin with tooth pick, or tie with string. Dip in beating egg (1 tablespoon of water added to each egg) and finely rolled cracker crumbs. Fry brown on all sides in a skillet containing plenty of Crisco. Partly cover with water and simmer tender. Add a cup of cream and cook slowly for another one-half hour.

Fried Apples
Select good cooking apples. Cut cross-wise into half inch slices. The skin should be left on—it will help to keep the apple in shape. The core may be removed if desired but it is not necessary. Fry slices in a hot skillet containing enough melted Crisco to cover the bottom generously. Brown delicately on both sides. If the apples are tart sprinkle with powdered sugar just before serving.

Fried Tomatoes
Wash tomatoes but do not peel. Slice across into slices about one-half inch thick. Fry quickly in a hot skillet, well greased with Crisco. Season with salt and pepper. Turn with an egg turner or broad spatula to brown both sides. Remove as soon as the slices are slightly browned—before they become too soft.
Pies and Pastry

To obtain the best results in any type of pastry, a few general rules should be observed.

Do not mix the fat too thoroughly with the flour—the coarser the mixture, the flakier the crust will be.

Add only enough water to hold the dry ingredients together in a lump, so that the mixture may be rolled out to a sheet. In order to avoid getting too much water in, add a tablespoon at a time. Excess water causes the crust to be tough besides involving difficulty in rolling.

Do not use too much flour on the board for rolling. A piece of canvas or a heavy towel spread out and well floured is more satisfactory for rolling the dough than a board or enameled surface. The meshes of the cloth hold just the right amount of flour to keep the dough from sticking. The cloth may be shaken out after each using and folded up for the next time—it does not have to be washed after every pie.

Roll only one crust at a time, using a gentle pressure and rolling from the center out. Lift up the edges of the crust occasionally to see whether it is sticking to the board. If necessary, sprinkle a little flour under the crust.

Fit the crust carefully into the curves of the pan, leaving no air spaces to bulge the crust up during baking. If the crust is to be baked before adding the filling, prick it generously with a fork—this will help to eliminate “bubbles” in the crust.

The upper crust should always be pricked or slashed occasionally to allow the escape of steam.

To prevent soaking of the lower crust, the surface may be sprinkled with flour or brushed with egg white or melted Crisco before adding the filling.

Bake all pastry in as hot an oven as possible, taking into consideration the kind of filling, size of pie, etc.

Custard pies should be started in a hot oven (375° F.) to set the crust, then the heat quickly reduced to 300° F. or even less to bake the custard slowly.

Apple pies should be baked at 450° F. until browning starts, the temperature then reduced in order to cook the apples thoroughly. When a fork pierces the center easily, the apples are cooked.

Pie crust, either plain or flaky, needs a hot oven (about 450° F.).

**PAstry**

**Plain Pastry**

\[
\begin{align*}
\text{1 cup Crisco} & \quad \frac{1}{2} \text{ cups flour} \\
\text{1 teaspoon salt} & \quad \frac{1}{2} \text{ water} \\
\end{align*}
\]

Sift salt with flour. Cut Crisco in with knives or work in coarsely with finger tips. Stir in gradually just enough water to hold dry ingredients together. Divide in two parts and roll out separately to form lower and upper crusts for pie, or two pie shells.

**Flaky Pastry**

\[
\begin{align*}
\text{1 cup Crisco} & \quad 1 \text{ teaspoon salt} \\
3 \text{ cups flour} & \quad \text{water} \\
\end{align*}
\]

Cut Crisco into flour (previously sifted with salt) rather coarsely. Divide mixture in two parts. To half, add enough water to make a stiff paste. Roll out on floured board to about one-fourth inch thick. In center spread the other half of Crisco-flour mixture. Fold over the four edges to meet in the center. Roll out gently to about one-half inch thick. Fold over and roll again. Repeat several times. Chill in the refrigerator before shaping into shells.

**Cottage Cheese Pie**

\[
\begin{align*}
2 \text{ cups smooth cottage cheese} & \\
1 \text{ cup sugar} & \\
3 \text{ eggs} & \\
1 \text{ teaspoon vanilla} & \\
\text{juice of half a lemon} & \\
\text{pinch of salt} & \\
1 \text{ tablespoon melted Crisco} & \\
1 \text{ tablespoon cornstarch} & \\
\frac{1}{2} \text{ teaspoon cinnamon} & \\
\frac{1}{2} \text{ cup raisins} & \\
\end{align*}
\]

Beat eggs thoroughly, then add rest of ingredients, and bake in an uncooked pie shell in a moderately hot oven.

**Lemon Cake Pie**

\[
\begin{align*}
1 \text{ lemon—grated rind and juice} & \\
3 \text{ tablespoons flour mixed with a little milk} & \\
3 \text{ eggs} & \\
1 \text{ cup sugar} & \\
1 \text{ cup milk} & \\
2 \text{ tablespoons melted Crisco} & \\
\frac{1}{2} \text{ teaspoon salt} & \\
\end{align*}
\]

Beat egg yolks with sugar. Stir in milk, lemon, flour mixture and melted
Pastry

1 Measure ingredients accurately. Sift flour with salt. Measure Crisco by the cold water method described under cakes. For one-half cup Crisco use one-half cup cold water in measuring cup.

2 Cut Crisco into flour coarsely. The lumps of Crisco should be about the size of peas. Among the devices that are useful for mixing flour and Crisco are a pastry blender, a fork, two spatulas or a wire egg beater.

3 Have water cold. Add gradually—using just enough to hold the mixture together. Too much water makes pastry tough. It also causes the dough to stick to the board when rolling out.

4 Roll out on a floured board enough dough for one crust at a time. For tarts or individual pies form the dough into a roll. Cut off slices and roll out each slice to fit the pans.

5 Fit pastry carefully into pan, working it down into the groove, so that no air spaces will be left between crust and pan to cause bubbling.

6 Prick bottom of shell and slash top of covered pie to allow escape of steam during baking. To give a golden brown crust, brush top with milk or melted Crisco.
Crisco. Fold in beaten whites last. Put in uncooked pie crust and bake in a hot oven to brown the crust, then turn to medium to finish cooking, about 25 minutes in all.

**Velvet Custard Pie**

- 2 eggs
- 4 tablespoons sugar
- ½ teaspoon salt
- ¾ cup condensed milk
- ¾ cup water
- ½ teaspoon nutmeg

Beat the eggs. Add the sugar, salt, nutmeg, and milk which has been mixed with the water. Pour into an unbaked pie crust and bake in a hot oven (400° F.) for ten minutes. Reduce temperature to a slow oven (250° F.) and finish baking until the custard has set.

**Apple Cream Pie**

- 2 cups thick sweetened applesauce
- 2 eggs, well beaten
- spices to taste

Mix eggs with applesauce, add spices. Cinnamon or nutmeg are good, or lemon if you like. Line a pie plate with plain Crisco pastry. Turn applesauce into shell and bake 15 minutes in a hot oven (450° F.). Reduce heat to moderate (350° F.) and bake until filling is set, about ½ hour. When quite cool spread with sweetened whipped cream, flavored to taste. Serve cold.

**Cranberry Pie**

- 1½ cups cranberries
- ¼ cup sugar
- ¼ cup water
- ½ teaspoon salt

Sort cranberries, wash and cook in a covered pan with water until the skins burst. Stir in sugar and salt. Cool. Line a pie pan with plain paste. Fill with cooked cranberry mixture. Instead of a top crust, place strips of paste across the top to form a lattice work. To fasten the strips securely at the edges, place a narrow strip of paste all around the rim holding it in place by brushing the under surface with water. Bake in a moderate oven until brown.

**Deep Dish Huckleberry Pie**

- 3 cups huckleberries
- ¾ cup sugar
- 2 tablespoons flour
- 1 teaspoon lemon juice or vinegar
- ½ teaspoon salt
- plain pastry

Pick over, wash and drain berries. Mix sugar, flour and salt together. Then mix with the berries. Add lemon juice or vinegar. Put the berries in a deep Criscoed pie plate or in individual dishes. Cover with plain pastry. Trim and press with fingers or fork to make a fancy edge. Prick with fork to allow steam to escape. Bake in quick oven (425° F.) 10 minutes, reduce heat to moderate (325° F.) and bake 25 minutes.

**Rhubarb Pie**

- 2 cups rhubarb, cut into small pieces
- 1 cup sugar
- 1 egg
- 3 tablespoons flour

Line a pie tin with plain paste. Sift sugar with flour and stir into well beaten egg. Add rhubarb. Fill pie shell. Cover with top crust. Fasten securely at edges. Make a few gashes with a knife point in top to allow steam to escape. Bake in a hot oven 30 to 40 minutes.

**Fresh Berry Pie**

- 2 cups berries
- 1 cup sugar
- ½ teaspoon salt
- 2 tablespoons flour or 2 tablespoons granulated tapioca

Pick over, wash and drain berries. Mix together sugar and salt with flour (or tapioca). Combine mixture with berries. Fill a pan lined with plain pastry. Cover with top crust. Fasten edges securely and prick the top generously. Bake in a hot oven (425° F.) until well browned.

**Pumpkin Pie**

- ½ cup brown sugar
- ¼ teaspoon ginger
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1½ cups strained pumpkin
- 2 eggs
- ½ cup milk

Mix sugar, ginger, cinnamon and salt together, then add pumpkin and mix thoroughly. Add eggs beaten light, then the hot milk. Fill lined pie pan. Put into hot oven (400° F.). After 15 minutes, reduce heat to 325° F. Bake until set—about 1 hour.

**Jam Tarts**

- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup Crisco
- ½ cup cold water

Cream Crisco. Add water. (Do not expect them to mix.) Add flour at once (sifted with salt and baking powder).
Stir until a ball of dough is formed. Roll half of the dough out to thin sheet. Spread with raspberry jam. Cover with second sheet. Brush top with beaten egg yolk (mixed with water). Bake in hot oven. Cut into squares.

**Raisin Pie**

- \( \frac{1}{2} \) cup sugar
- 1 cup raisins (seedless)
- \( \frac{3}{4} \) cup water
- grated rind of lemon
- 1 tablespoon lemon juice
- 1 tablespoon Crisco
- \( \frac{1}{4} \) teaspoon salt
- 2 tablespoons cornstarch

Mix cornstarch, sugar and salt; stir in water. Cook until thick. Add Crisco, lemon juice and raisins. Cool before pouring into pie pan lined with plain pastry. Cover with strips of pastry or with a plain top. Bake in a hot oven (450° F.).

**Banbury Tarts**

1 cup raisins
1 cup sugar
1 egg
3 tablespoons cracker crumbs
1 tablespoon Crisco
juice and grated rind of one lemon
finely chopped nut meats may be added

Beat egg and sugar together. Add raisins (remove seeds if they are not seedless), finely ground cracker crumbs, Crisco melted, and lemon juice and rind. Roll pie paste to a thin sheet. Cut into squares or circles (about 4 inches across). Put about a teaspoon of filling mixture on each piece, moisten edge halfway around, fold over in center, pressing edges together with a fork. Bake in a slow oven until brown.

**Chocolate Pie**

Plain pastry
- 2 squares unsweetened chocolate
- 3 eggs
- 1 cup sugar
- 2 tablespoons soft bread crumbs
- \( \frac{1}{2} \) cup chopped nuts
- 1 cup cream

Line a pie pan with plain pastry and pinch with fingers to make a fancy edge. Cut chocolate in pieces and melt over hot water. Beat eggs well and add sugar, bread crumbs and melted chocolate. Mix well. Pour into the pie pan. Bake in a hot oven (375° F.) 20 minutes, or until filling is firm. When cold, sprinkle with chopped nuts. Spread with whipped cream and decorate with cherries and whole nuts.

**Taffy Tartlets**

2 cups brown sugar
2 tablespoons Crisco
4 teaspoons cold water
2 eggs
2 teaspoons vanilla

Beat eggs, add sugar and vanilla. Then add water and melted Crisco. Mix well. Pour into shells and bake in a moderate oven (350° F.) until firm. To make shells roll out plain or flaky pastry to about \( \frac{1}{6} \) inch in thickness. Cut into rounds to fit small patty pans. Arrange in pans, fitting carefully into corners. Pour in filling.

**Pineapple Meringue Pie**

1 cup crushed pineapple
1 cup pineapple juice
1 tablespoon lemon juice
4 tablespoons flour
\( \frac{1}{2} \) cup sugar
2 tablespoons Crisco
3 eggs, separated
\( \frac{1}{4} \) teaspoon salt

Mix flour, sugar and salt together. Add other ingredients except eggs. Mix thoroughly. Cook in double boiler, stirring constantly until thick. Then pour over egg yolks which have been slightly beaten and cook a few minutes more. When partly cool pour into baked shell and cover with meringue, made by beating 3 egg whites stiff and dry, adding 6 tablespoons powdered sugar and 1 tablespoon lemon juice. Bake in moderate oven (350° F.) until brown—about 15 minutes.

**Butterscotch Tarts**

1 cup brown sugar
1 tablespoon Crisco
2 tablespoons water
1 cup milk
2 tablespoons cornstarch
1 egg yolk
\( \frac{1}{2} \) teaspoon vanilla
1 tablespoon confectioners’ sugar
1 egg white

Boil brown sugar, Crisco and water together until sugar is dissolved. Mix milk, cornstarch and beaten egg yolk together and add to the sugar syrup. Cook over hot water until thick, stirring constantly. Cool. Add vanilla. Pour into baked tart shells. Decorate tops with meringue made by beating the confectioners’ sugar into the stiffly beaten egg white. Bake in a moderate oven 325° F. 15 minutes or until a delicate brown.

This recipe fills 6 tarts.
Cakes, Cookies and Quick Breads

The term "shortening" indicates the purpose of fat in cake and bread-making. The fat is used to make the food shorter or more tender. Naturally then, a fat which is all fat and contains no water or other material, will make a more tender cake or bread. Crisco is 100 per cent fat, a pure white vegetable fat, which having no flavor of its own, allows the fullest development of the characteristic flavor of the cake or bread. There is a secondary purpose of shortening in cake making, and this is the introduction of air into the sugar and fat mixture to help make the cake light. It is important, therefore, that the sugar and fat should be mixed to a light airy mass. Crisco is easily creamed with sugar to form this desirable frothy mixture. To this creamed mixture may be added the eggs, usually the yolks slightly beaten, leaving the whites to be stirred in at the last moment. If the cake is to be white, the liquid is added in place of the yolks. Whenever milk or water is added to a creamed sugar and fat mixture, care should be taken not to break the light airy structure which stirring has built up, but to add alternately a little of the liquid, then some of the flour (which should be thoroughly sifted with the salt and baking powder) until both are used up. When the beaten whites are added last, they should be stirred and folded in gently but completely, in order to increase the lightness of the batter rather than to break it down. In breads which contain less sugar than cakes, and a smaller proportion of fat, the Crisco is usually combined with flour as in pastry making, or it is added in a melted state to the batter just before putting into the oven. Use Crisco in your own favorite butter cake recipe. Simply use the same amount of Crisco as you would butter, but add one teaspoon of salt for each cup of Crisco.

Quick Breads

Baking Powder Biscuits

| 2 cups white flour | 4 teaspoons baking powder | 1 teaspoon salt | 3/4 to 1 cup milk or water | 4 tablespoons Crisco |

Sift dry ingredients, rub in Crisco with finger tips or cut in with two knives. Add liquid and mix to a soft dough. Toss on slightly floured board, pat into shape and cut with biscuit cutter. Bake 15 minutes in a hot oven (450°F.).

Variations:

- Cheese Biscuits—stir in 1/2 cup grated cheese before adding milk.
- Orange Biscuits—press 1/2 lump of sugar, soaked with orange juice, into top of each biscuit before baking. Sprinkle with grated orange rind.
- Whole Wheat—replace half the white flour with whole wheat.
- Butter Scotch Rolls—roll out biscuit dough in a sheet. Spread with melted Crisco and brown sugar. Roll up like a jelly roll, cut into slices and place cut side down in a pan well greased with Crisco and sprinkled with brown sugar and nut meats. If preferred, each biscuit may be baked by itself in muffin pans.

Waffles

| 2 cups flour | 3 teaspoons baking powder | 1/2 teaspoon salt | 2 eggs | 1 cup milk | 3 tablespoons Crisco | 1 to 2 tablespoons sugar |

Sift flour, baking powder, salt and sugar together. Add milk to beaten egg yolks and stir into dry ingredients. Add melted Crisco and fold in stiffly beaten egg whites.

Variations:

- Coconut—add 3/4 cup coconut just before pouring into the griddle.
- Nut—add 3/4 cup finely ground nuts and one tablespoon sugar.
- Rice—replace 3/4 cup flour with 1 cup cold cooked rice.
- Cornmeal—replace 3/4 cup flour with 3/4 cup cornmeal.

Plain Muffins

| 2 cups flour | 4 teaspoons baking powder | 1 teaspoon salt | 2 tablespoons sugar | 3/4 to 1 cup milk | 2 tablespoons melted Crisco | 1 egg |

Sift together flour, baking powder, salt and sugar. Beat together egg, milk and melted Crisco. Stir the liquid into the dry ingredients. Bake in well-greased muffin tins in hot oven, twenty to thirty minutes.
1 Sift flour before measuring. Measure all ingredients accurately—use level teaspoons of baking powder and salt, level tablespoons of Crisco and level cups of flour.

2 Work Crisco into flour (previously sifted with salt and baking powder) until it is evenly and finely divided. The finer the mixture, the more tender the biscuit.

3 Add just enough liquid to make a soft dough—one that can be patted out on the board. Different kinds of flour absorb moisture differently, so be sure to add the liquid a little at a time. It may not be necessary to use the whole amount given in the recipe.

4 Dip the cutter in flour before cutting the biscuits. Place them close together in a Criscoed pan if you want thick, puffy biscuits. Leave a space between each biscuit if you prefer them thinner and crusty around the edges.

5 Brush the top with milk or melted Crisco to give a glossy, brown surface. Bake in a hot oven (400-425° F.) for about ten minutes.

6 If you want to prepare biscuits ahead of time and still have them fresh and hot for meals, simply keep them in the refrigerator until time to bake. Cover closely to prevent drying of the dough.
Variations:

Bran—substitute 1½ cups bran for 1 cup wheat flour. Add molasses if desired, ¼ to ½ cup.

Whole Wheat—substitute 1 cup whole wheat for 1 cup flour.

Corn—substitute ¾ cup yellow cornmeal for 1 cup flour.

Cereal—substitute cooked rice, oatmeal or other cereal for part of the flour, ½ or ¾.

Blueberry—add 1 cup blueberries just before pouring into pans.

Marmalade—place 1 teaspoon marmalade in center of batter.

Danish Coffee Cake

2 cups bread flour
3½ teaspoons baking powder
½ teaspoon salt
¼ cup milk
¼ cup Crisco
¼ cup sugar
2 eggs
¼ cup raisins

For the top:
1 tablespoon sugar
½ cup blanched almonds (chopped fine)
1 egg white or milk

Sift flour, salt and baking powder together. Work Crisco in with fingers. Mix sugar with eggs. Combine the two mixtures, then add raisins. Mix thoroughly. Roll to fit a layer cake pan. Brush top with egg white, slightly beaten, or with milk. Shave bits of citron over the top, sprinkle with almonds and sugar mixed together. Bake in hot oven (400° F.) 20 to 30 minutes. Serves 6 people.

Corn Bread

1 egg
1 tablespoon sugar
1 cup sour milk
2 tablespoons Crisco
1 cup yellow meal
1 cup flour
½ teaspoon salt
1 teaspoon soda

Beat egg, add milk. Combine dry ingredients. Stir liquid ingredients into the dry. Add Crisco last. Beat thoroughly, pour into hot greased pan or skillet and bake 25 minutes at 400° F.

Sally Lunn

½ cup Crisco ½ cup sugar
2 eggs 2 cups flour
2½ cup milk 1 teaspoon salt
4 teaspoons baking powder

Cream Crisco and sugar together. Add beaten eggs and mix well. Mix and sift flour, baking powder and salt and add alternately with the milk to the first mixture.

Bake in a greased cake pan in a hot oven (400° F.) 20 to 25 minutes.

Orange Nut Bread

2 eggs
1 cup sugar
¾ cup milk
3 cups flour
1 teaspoon salt
4 teaspoons baking powder
2 tablespoons Crisco
½ cup nut meats
½ cup chopped orange peel (fresh)

Beat eggs with sugar. Stir in milk alternately with flour, salt and baking powder sifted together. Add melted Crisco and chopped nut meats and orange peel dredged with flour. Pour into greased pan. Allow to stand 15 minutes before putting in oven. Bake in moderate oven (350° F.) 40 minutes or longer.

If more orange peel is desired, decrease the nut meats accordingly.

Steamed Bran Brown Bread

1 cup bran
1 cup sour milk
¾ cup raisins
1 tablespoon molasses
½ cup sugar
1 cup flour
1 teaspoon soda
½ teaspoon salt
2 tablespoons melted Crisco

Mix together the bran, melted Crisco, sour milk and raisins, then add the molasses, sugar and flour which has been sifted with soda and salt.

Put the mixture into a greased can; cover tightly, and steam for three hours.

Peanut Butter Bread

2 cups bread flour
2 teaspoons baking powder
½ teaspoon salt
½ cup sugar
1 jar peanut butter (6½ oz. size)
4 tablespoons Crisco
1 cup milk
2 eggs, beaten light

Sift flour, baking powder, salt and sugar together. Work peanut butter and Crisco into mixture until well blended. Mix eggs with milk, add to dry mixture and mix thoroughly. Turn into one medium size Criscoed bread pan. Bake in moderate oven (325° F.) 1 to 1½ hours, depending upon the size of the pan.
Cake Making Simplified

1 Measure all dry ingredients carefully, using level teaspoons for baking powder and salt. Sift flour before measuring. Use pastry flour, if possible. It makes a softer, more tender cake than ordinary bread flour.

2 An easy way to measure Crisco—fill a glass cup partially with water, add Crisco until the water level reaches the top of cup, then pour off water. The Crisco will come out easily.

3 Stir sugar into Crisco a little at a time, mixing or creaming until very light and fluffy. A wooden spoon is more satisfactory for this purpose than a metal one.

4 Pour the batter into well-greased or paper-lined pans. Cut ordinary wrapping or writing paper to fit bottom of pan. Remove paper while cake is still warm after baking.

5 A cake is surely done when it starts to shrink slightly from the edges, or if it springs back without leaving an impression when pressed gently with the finger tips.

6 Remove cake from pans to cool. A wire rack is helpful for cooling. It permits free circulation of air in and around the cake.
CAKES

Quick Cake

\( \frac{1}{2} \) cup Crisco  \\
\( \frac{3}{4} \) cup sugar  \\
1 egg  \\
\( \frac{1}{2} \) cup milk  \\
1 1/4 cups flour  \\
2 teaspoons baking powder  \\
\( \frac{1}{2} \) teaspoon vanilla  \\
\( \frac{1}{4} \) teaspoon salt

Cream Crisco, sugar and egg together until light. Sift flour, baking powder and salt. Add alternately with milk to first mixture. Add vanilla and beat until smooth. Pour into a well greased or paper lined square pan. Bake at 375° F. When cool frost with Crisco icing, white or chocolate, or serve warm with crushed fruit or whipped cream for dessert.

Crisco White Icing

\( \frac{1}{4} \) cup Crisco  \\
\( \frac{1}{2} \) teaspoon salt  \\
1 egg white  \\
1 1/4 cups powdered sugar  \\
1 teaspoon vanilla

Cream \( \frac{1}{4} \) cup sugar, Crisco and salt together until light and fluffy. Beat egg with rest of sugar (1 cup) until stiff. Combine the two mixtures. Add vanilla.

Chocolate Icing

\( \frac{1}{4} \) cup Crisco  \\
1 egg yolk  \\
1 cup powdered sugar  \\
\( \frac{1}{4} \) teaspoon salt  \\
1 square bitter chocolate

Cream Crisco, salt and egg yolk together. Add melted chocolate. Stir in powdered sugar and beat to a "spreading" consistency.

Featherweight White Cake

1 cup sugar  \\
\( \frac{1}{2} \) cup Crisco  \\
2 cups flour  \\
\( \frac{1}{2} \) teaspoon salt  \\
2 teaspoons baking powder  \\
3 egg whites  \\
\( \frac{1}{2} \) cup milk  \\
1 teaspoon vanilla

Cream Crisco. Add sugar gradually. Continue creaming until the mixture is very light. Stir in alternately milk and sifted dry ingredients. Fold in egg whites which have been beaten until stiff but not dry. Add vanilla. Turn batter into two greased layer pans. Bake in a moderate oven (350° F.). Ice with any desired icing.

Crumb Cake

2 cups flour  \\
1 cup sugar  \\
\( \frac{1}{2} \) cup Crisco  \\
1 teaspoon salt

Rub these together as for pie crust. Take out one cup for the crumbs to be spread on top of cake. To the remainder add:

1 cup sour milk or buttermilk  \\
\( \frac{1}{2} \) teaspoon soda dissolved in a little of the milk  \\
\( \frac{1}{2} \) teaspoon each of cinnamon and cloves  \\
\( \frac{1}{2} \) teaspoon each of lemon and vanilla  \\
1 cup seedless raisins rubbed into the

3 cups flour mixture

Bake in large flat pan, sprinkling the cupful of “crumb” on top before putting into oven. Bake slowly. The crumb mixture forms a delicious crust which does away with the necessity for frosting.

Chocolate Cake with Fruit Filling

4 squares bitter chocolate  \\
\( \frac{1}{4} \) cup boiling water  \\
3 tablespoons sugar  \\
\( \frac{1}{2} \) cup Crisco  \\
1 1/2 cups sugar  \\
3 eggs beaten separately  \\
\( \frac{1}{2} \) cup milk  \\
3 teaspoons baking powder  \\
1 teaspoon vanilla  \\
2 cups pastry flour  \\
\( \frac{1}{2} \) teaspoon salt

Shave or break chocolate in small pieces. Add three tablespoons sugar and the boiling water. Melt over hot water. Cream Crisco, add sugar gradually, beating well. Stir in the melted chocolate, beaten egg yolks and vanilla. Mix flour with baking powder, sift twice, and add alternately with milk. Beat well. Fold in the stiffly beaten whites of eggs. Bake in two rather deep (preferably square) layer-cake pans in a moderate oven. When cool spread fruit filling between layers and frost with chocolate frosting.

Filling:

\( \frac{1}{4} \) cup stoned chopped dates  \\
\( \frac{1}{4} \) cup seeded chopped raisins  \\
\( \frac{1}{4} \) cup chopped figs  \\
\( \frac{1}{2} \) cup nut meats, chopped or broken in small pieces  \\
\( \frac{1}{4} \) cup evaporated milk  \\
\( \frac{1}{4} \) cup water  \\
1 teaspoon vanilla  \\
\( \frac{1}{4} \) cup sugar

Dilute milk with water. Put in a double boiler with sugar. Stir until sugar is dissolved. Add fruit and cook until thick. Cool. Add vanilla and nut meats.
Marshmallow Gold Cake

1 1/4 cups sugar
3/4 cup Crisco
5 to 6 egg yolks
3/4 cup milk
2 1/2 cups flour
4 teaspoons baking powder
1 teaspoon salt
1 teaspoon orange flavoring


Marshmallow Frosting

1 1/4 cups sugar
3/4 teaspoon salt
1/2 cup water
1/2 cup marshmallows
3 egg whites

Mix sugar, salt and marshmallows and boil until the syrup spins a thread. (This takes quite a long time—longer than sugar and water alone.) Beat the egg whites until light. Pour over the hot syrup continuing beating. Beat until firm enough to spread.

Prune Cake

1 1/2 cups sugar
3 eggs
1 cup melted Crisco
1 cup sour milk
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon allspice
1 teaspoon baking powder
2 cups flour
1 cup chopped prunes (stewed and stoned)

Beat eggs with sugar thoroughly, add prunes and stir in alternately liquids (milk and melted Crisco) and sifted dry ingredients. Pour into 3 well greased layer pans. Bake in a moderate oven (350° F.) until firm. Ice with chocolate icing.

Frosted Caramel Squares

1/2 cup Crisco
1 cup white sugar
2 eggs—well beaten
1/2 teaspoon vanilla
1 1/2 cups flour
1/2 teaspoon salt
1 teaspoon baking powder

Cream Crisco with sugar; add eggs, vanilla and flour sifted with salt and baking powder.

Beat the white of 1 egg and fold in 1 cup of light brown sugar and flavor with 1/2 teaspoon vanilla. Spread the first mixture on a cookie sheet or a flat pan and sprinkle with finely chopped walnuts. Spread second mixture over nuts. Bake for about 20 minutes in a slow oven (325° F.). Cut in squares when cooked and cool on a rack.

Coconut Jumbles

1/2 cup Crisco
1 cup sugar
1 egg
1/2 cup milk
2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup coconut


Surprise Cakes

1/2 cup Crisco
1 1/2 cups sugar
3 eggs
2 1/2 teaspoons baking powder
1 teaspoon flavoring
1 cup milk
2 1/2 cups pastry flour
1/2 teaspoon salt


Toasted Coconut Balls

1/2 cup Crisco
1 1/2 cups sugar
2 1/2 cups flour
1/2 teaspoon salt
2 teaspoons baking powder
1 cup water
4 egg whites
1 tablespoon lemon juice

Cream Crisco. Add sugar gradually. Sift flour, salt and baking powder and stir in alternately with water. Add stiffly beaten egg whites and lemon. Bake in small muffin pans in moderate oven (350° F.). When cool cover with quick icing, holding cake on toothpick or skewer.

Sift flour before measuring
until iced. Roll in coconut. Place on flat pan under flame of boiler until toasted a delicate brown. Turn to toast on other side.

Quick Icing:

1½ cups sugar
½ teaspoon cream of tartar
6 tablespoons water
2 egg whites

Put all ingredients in top of double boiler. Have water in bottom boiling. Beat mixture until thick and fluffy. Remove from heat and continue beating until cold.

Oatmeal Drop Cookies

1 egg
½ cup sugar
6 tablespoons Crisco
2 tablespoons sour milk
1 cup rolled oats
1 cup flour
½ teaspoon salt
½ teaspoon soda
1 teaspoon baking powder
½ cup raisins
½ cup nut meats

Beat eggs with sugar. Add melted Crisco, milk and rolled oats. Stir in sifted dry ingredients, raisins and nuts. Drop by spoonfuls onto pan well greased with Crisco and bake in a hot oven about 15 minutes.

Filled Pineapple Cookies

¾ cup Crisco
¾ cup sugar
2 eggs
2 tablespoons milk
3 cups flour
½ teaspoon salt
1½ teaspoons baking powder
1 teaspoon lemon extract

For top:
1 teaspoon cinnamon
1 tablespoon sugar


Filling:
2 teaspoons cornstarch
½ cup sugar
½ cup pineapple (grated)
1 teaspoon lemon juice

Mix and cook together. When cool spread between cookies, pressing edges together. Sprinkle the mixture of cinnamon and sugar over top. Bake at 370° F. for 10 minutes.

Sliced Nut Cookies

1 cup brown sugar
1 cup white sugar
1½ cups melted Crisco
1 cup chopped nuts
5 cups pastry flour
3 eggs, well beaten
1 teaspoon soda
1 teaspoon cinnamon or other spices
½ teaspoon salt

Mix sugars and Crisco well together. Add eggs slowly, beating thoroughly. Stir in nuts. Then add flour, soda, salt and spices which have been sifted together. After mixture has been well blended, shape into rolls about 2½ inches in diameter. Place in ice box overnight. When ready to bake, slice down as thin as possible. Bake at 375° F. about 10 minutes. Bake on greased sheet and remove cookies while warm.

Fudge Squares

¼ cup Crisco
1 cup sugar
2 eggs beaten
2 squares unsweetened chocolate
¼ teaspoon salt
½ cup pastry flour
1 teaspoon vanilla
¼ cup chopped nut meats

Cream Crisco and sugar together thoroughly. Then add chocolate which has been melted. Stir in rest of ingredients. Mix well. Line a square pan with paper, grease with Crisco, spread mixture about one-half inch deep in pan. Bake in a moderate oven (375° F.) 30 minutes. Cut in squares immediately after removing from the oven.

Caramel Sand Tarts

1 cup brown sugar
½ cup Crisco
1 egg
1 teaspoon vanilla
1½ cups flour
2 teaspoons baking powder
¼ teaspoon salt

Cream Crisco with sugar until smooth and light. Stir in egg and vanilla. Add flour sifted with baking powder and salt. Chill, roll out on a slightly floured board to a thin sheet, cut into fancy shapes, brush with slightly beaten egg white, sprinkle with cinnamon and sugar (1 tablespoon sugar to ¼ teaspoon cinnamon). Bake 350° F., for 10 minutes.
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by

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Food Editor of McCall’s Magazine

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