A few Cooking Suggestions
Hints for Simplifying Deep Fat 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 might 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>Bread</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fritters, Doughnuts, etc.</td>
<td>365-75°F</td>
<td>60 seconds</td>
</tr>
<tr>
<td>Croquettes, Codfish, Balls, etc.</td>
<td>385-90°F</td>
<td>40 seconds</td>
</tr>
<tr>
<td>French Fried Potatoes</td>
<td>400-10°F</td>
<td>20 seconds</td>
</tr>
</tbody>
</table>

Potatoes, croquettes or any food which does not have to be dropped into the fat piece by piece, 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 batch 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

Fried Onions
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 dip into deep Crisco at 360 to 370 degrees F. and fry until delicately browned. Drain. Salt lightly before serving.

Batter
1/2 cup milk
1/2 cup flour
1 egg yolk
1 teaspoon melted Crisco
1/2 teaspoon salt

Fried Oysters
Select large oysters. Wash them, sprinkle with salt and pepper and dip first in finely ground dried bread crumbs, then in beaten egg and again in bread crumbs. Place in a wire basket and drop into deep Crisco heated until it browns a cube of bread in 40 seconds. Fry until nicely browned. Drain on paper. Serve hot with tomato sauce or catsup.

Fish Balls
1 cup salt codfish
2 cups raw potato cubes
1 tablespoon Crisco
1 egg
Wash and shred fish. Cook with potatoes in enough boiling water to cover until soft. Drain, mash thoroughly. Beat in egg and Crisco. Drop by spoonfuls into deep Crisco (385 degrees F.) and fry until nicely browned. Serve with egg sauce.

Egg Sauce
2 tablespoons 1 cup milk
2 tablespoons 1/4 teaspoon salt
2 tablespoons 1/8 teaspoon pepper
1/2 cup to 1 cup chopped hard boiled egg
Melt Crisco. Blend in flour. Add slowly the hot milk, stirring constantly. Cook until the mixture boils. Add seasonings and egg.

Doughnuts
3/4 cup sugar
4 tablespoons 4 teaspoons baking powder
4 tablespoons 1 teaspoon salt
2 eggs 1/4 teaspoon Crisco
1 cup milk cinnamon
5 to 6 cups flour 1/4 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 degrees 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.

Chicken Croquettes
4 tablespoons 2 cups ground Crisco
4 tablespoons 1 teaspoon cooked chicken lemon juice
1 cup milk 1/4 teaspoon onion juice
1 teaspoon salt 1 tablespoon parsley, chopped
Melt Crisco and blend with flour. Add gradually the heated milk. Cook until

All measurements level
thick. Stir in salt. Set aside to cool. When thoroughly cold add chicken and seasonings. Shape into croquettes, dip first in beaten egg and then in finely ground bread or cracker crumbs. Fry in a kettle of hot Crisco (375 degrees F.) until brown. Drain on paper and serve hot.

For Dipping Use
2 eggs beaten with 2 tablespoons milk or water
1 cup cracker or bread crumbs
Any ground cooked meat may be substituted for chicken.

Apple Fritters
1 tablespoon Crisco
1 cup flour
1 cup milk
1 teaspoon baking powder
2 tablespoons sugar
1 egg
2 medium-sized cooking apples
Sift dry ingredients. Stir in egg and melted Crisco beaten with milk. Pare and core apples and cut into eighths. Stir slices into batter and drop by spoonfuls into hot Crisco (360 to 370 degrees F.). Fry until well browned. Sprinkle with powdered sugar. Serve with maple syrup.

Snowballs
2 eggs
pinch of salt
1/2 cup sugar
2 teaspoons
1 cup sweet milk
baking powder
1 tablespoon Crisco
1 teaspoon vanilla
3 1/2 cups flour

Crisco is made for homes that want the best in cooking

Pastry Making

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.

Crisco is particularly desirable for pastry making because it mixes so easily with the flour, forming a mixture of just the right consistency. The Crisco crust is convenient to handle, and always tender and flaky, when properly made.

Add only enough water to hold the dry ingredients together in a lump, so that the mixture may be rolled out to a sheet. 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 also help to eliminate "bubbles" in the crust.

Fasten two-crust pies well at the edges by brushing the lower edge with water and pressing the upper edge down with a fork or by folding into scallops with the finger tips. The juice may be further prevented from escaping, particularly in berry pies, by adding flour to the sugar used for sweetening.

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 degrees F.) to set the crust, then the heat quickly reduced to 300 or even less to bake the custard slowly.

Apple pies should be baked at 450 degrees F. until browning starts, the temperature reduced 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 degrees F.).

Puff paste also bakes best at high temperatures, but for patty shells it is well to reduce the heat after raising to cook the center thoroughly.

**PASTRY**

**Plain Paste**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Crisco</td>
<td>½ cup</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp</td>
</tr>
<tr>
<td>Flour</td>
<td>1 ½ cups</td>
</tr>
<tr>
<td>Water</td>
<td>water</td>
</tr>
</tbody>
</table>

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.

**Prune Whip Pie**

Line pan and bake pastry.

Soak one pound of prunes overnight and simmer till soft. Remove stones, cut in pieces and add three-fourths cup sugar and three-fourths cup chopped nut meats. Fold in two egg whites beaten stiffly. Pour into baked shell. Bake at 375 degrees F. for 20 minutes. When cool, decorate with one cup whipped cream to which has been added two tablespoons of powdered sugar and one-half teaspoon vanilla.

**Butterscotch Pie**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Water</td>
<td>1 ¼ cups</td>
</tr>
<tr>
<td>Brown sugar</td>
<td>1 ¼ cups</td>
</tr>
<tr>
<td>Egg yolks</td>
<td>2</td>
</tr>
<tr>
<td>Flour</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Crisco</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Cornstarch</td>
<td>Crisco</td>
</tr>
<tr>
<td>Baking powder</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Vanilla</td>
<td>¹⁄₂ tsp</td>
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</tbody>
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Heat brown sugar and water to boiling point. Pour over sifted dry ingredients and cook until thick. Add egg yolks slightly beaten, and cook for one minute longer. Remove from fire; add Crisco, salt and flavoring, and let cool. Pour into-

All measurements level 5
baked crust, cover with meringue made by beating egg whites until frothy, adding sugar and baking powder and beating until stiff. Put in oven (325 degrees F.) to brown.

**Raisin Pie**

1/2 cup sugar  
1 cup raisins (seedless)  
3/4 cup water  
grated rind of lemon  
1 tablespoon Crisco  
y 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 tin lined with following dough. Bake in a hot oven (450 degrees F.).

**Flaky Pastry**

1 cup Crisco  
3 cups flour  
1 teaspoon salt  
water

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.

**Cheese Straws**

Roll out flaky pastry to one-fourth inch thick. Sprinkle generously with grated cheese. Fold over the four edges to the center. Roll out carefully. Fold in half and roll out again. Repeat twice. Cut into strips about one-half inch wide. Bake in a hot oven until slightly browned.

**Puff Paste**

1 1/2 cups Crisco  
1 egg yolk  
4 cups pastry flour  
1/2 teaspoon salt  
1/2 teaspoon cream of tartar  
water

Chill all materials thoroughly. Sift salt and cream of tartar with flour. Work in about one-fourth cup Crisco with finger tips. Stir in slightly beaten egg and enough water to hold mixture together. Roll out on floured board to one-half inch thick. Dot center of dough with bits of Crisco and fold edges into center, making four folds. Roll out lightly to original thickness. Repeat this process until all Crisco is used, chilling in refrigerator once or twice between rollings.

Roll out to desired thickness. Patty shells and tarts are among the simplest things made out of puff paste.

**Patty Shells**

Roll part of puff paste to one inch in thickness, part to one-half inch. With cookie cutter cut rounds of thin paste for bottoms of shells. Place on white paper on a pan. Cut rounds of thick paste with a doughnut cutter. Place the layer with the hole on the thin layer, fastening the two together by brushing between with water. Place in a hot oven (400 to 450 degrees F.) and bake for 20 to 30 minutes or until risen and browned on the surface.
Cake Making Simplified

1 Measure Crisco by filling cup partially with water, then adding Crisco.
2 Use pastry flour if possible. Sift flour before measuring.
3 Measure sugar, flour, salt and baking powder level in spoons and cups.
4 Sift together flour, baking powder and salt.
5 Stir sugar into Crisco a little at a time, mixing or creaming until very light.
6 Add egg yolks whole or beaten.
7 Stir in alternately the liquid and the sifted flour mixtures.
8 Add flavoring.
9 Fold the beaten egg whites in gently until thoroughly incorporated.
10 Pour into greased pans and bake immediately.

Whole Egg Cake
2 Layers (8 inch)

\[ \frac{1}{2} \text{ cup Crisco} \quad 1\frac{1}{2} \text{ cups flour} \\
\frac{3}{4} \text{ cup sugar} \quad 8 \text{ teaspoons baking powder} \\
2 \text{ eggs} \quad \frac{1}{2} \text{ teaspoon salt} \\
\frac{1}{2} \text{ cup milk} \quad 1 \text{ teaspoon vanilla} \]

Blend Crisco thoroughly with sugar. Stir in yolks of eggs. Add milk alternately with sifted flour, baking powder and salt. Add vanilla. Fold in egg whites, beaten stiff but not dry. Pour into two well-greased layer pans. Bake in a moderately hot oven, (375 degrees F.). Ice with any desired icing, or serve hot with raspberry jam between layers, and powdered sugar or whipped cream on top.
**Pastry**

**WATCH EACH STEP!**

1. **How to measure ingredients:**
   Use standard measuring cups and spoons. Sift flour before measuring. Do not pack flour into cup. Level off top even with rim of cup.
   To measure Crisco quickly and easily, partially fill cup with cold water; add Crisco until water rises to top of cup. Pour off water and Crisco may be removed easily from the cup. For three-fourths ($\frac{3}{4}$) cup Crisco, use one-fourth ($\frac{1}{4}$) cup water; for two-thirds ($\frac{2}{3}$) cup, use one-third ($\frac{1}{3}$) cup water, etc.

2. Sift flour with salt.

3. Cut in Crisco with two knives or spatulas until distributed throughout flour in small lumps about size of peas, or work in lightly with the finger tips.

4. Add water, one tablespoon at a time until the mixture is held together. (Caution—do not use any more water than absolutely necessary.)

5. Roll out on a floured board enough dough for one crust at a time.

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

**For a Large 2-Crust Pie**

<table>
<thead>
<tr>
<th>2 cups flour</th>
<th>$\frac{2}{3}$ cup Crisco</th>
</tr>
</thead>
<tbody>
<tr>
<td>$\frac{1}{2}$ teaspoon salt</td>
<td>6 tablespoons water (approx.)</td>
</tr>
</tbody>
</table>

**HINTS:**

- To prevent bottom crust from soaking, brush with slightly beaten egg white or melted Crisco. For custard and pumpkin pies, use hot milk for preparing the filling and start the baking in a hot oven. After a few minutes, reduce the heat and finish cooking slowly.

- To give a golden brown crust, brush with milk or melted Crisco.

- To glaze crust, brush with beaten whole egg to which two tablespoons of water have been added.

- To prevent bubbling of pastry shells during baking, prick well with a fork just before putting into oven.

- Baking on an inverted pan also helps to eliminate blistering.

- To prevent escape of juice in fresh berry pies, mix flour or cornstarch with the sugar used for sweetening the berries.
Biscuits

To make light flaky biscuits, follow the directions carefully.

1 Measure all ingredients accurately—use level teaspoons of baking powder and salt, level tablespoons of Crisco, and level cups of flour (loosely packed). Sift flour before measuring.

2 Sift flour with salt and baking powder.

3 Work Crisco into flour mixture until it is evenly and finely distributed throughout.

4 Stir in liquid gradually, using enough to make a soft dough. 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.

5 Place on a floured board. Sprinkle top with flour. Roll out to about an inch in thickness. Cut with a floured cutter.

6 Place on a greased pan. Brush top with milk or melted Crisco.

7 Bake in a hot oven (400 to 450 degrees F.)

For 18 Small Biscuits

| 2 cups flour | 4 teaspoons baking powder |
| 1 teaspoon salt | 1 cup milk or water (approx.) |
| 4 tablespoons Crisco |

For sour milk biscuits, substitute sour or buttermilk for liquid, and replace baking powder with one-half (½) teaspoon soda.
Directions for Deep Frying

Deep Frying:

Fill heavy kettle at least one-half full of Crisco. Heat slowly to the correct temperature for frying. Never let Crisco smoke. Test with a thermometer or with the bread test.

Add the food to be fried as soon as the fat is hot enough for that particular food.

Do not crowd the kettle. Overcrowding prevents proper cooking, and is a source of danger from the fat boiling over.

Use a wire basket for immersing foods which are to be covered with fat, such as croquettes, French fried potatoes, potato chips, etc.

Drain all fried food on unglazed paper.

Care of Fat after Frying:

After frying foods which are coated with flour or crumbs, strain Crisco through cheesecloth to remove burned particles. Cover closely and keep in a moderately cool place.

Temperatures for Frying:

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Time for Bread</th>
</tr>
</thead>
<tbody>
<tr>
<td>All previously cooked foods—croquettes, fish balls</td>
<td>385–390°F</td>
</tr>
<tr>
<td>All uncooked foods—fritters, oysters</td>
<td>365–375°F</td>
</tr>
<tr>
<td>Raw potatoes—chips, French fried</td>
<td>400°F</td>
</tr>
</tbody>
</table>

*To test with bread—drop an inch cube of bread into the kettle. Count the seconds until it browns.

French Fried Potatoes

Wash and pare potatoes. Cut into lengthwise strips and soak in cold water until ready to fry. Dry thoroughly, place in wire basket and plunge into deep fat heated to 400 to 410 degrees F., or until a cube of bread browns in 40 seconds. Fry until well browned and tender. Test by removing one strip with a fork. Drain on paper, salt, and serve hot.
Banbury Tarts

1 egg
1 cup sugar
1/2 cup seedless raisins
1/2 cup dates (cut in pieces)
1/4 cup nuts (chopped)
3 tablespoons cracker crumbs (finely ground)
1 tablespoon melted Crisco

Beat egg and sugar together. Stir in other ingredients in the order given.

Roll puff paste to a thin sheet. Cut into squares or circles three or four inches across. Put about a teaspoon of filling mixture on each piece. Moisten edges half way around. Fold over in center, pressing edges together with a fork. Bake in a moderately hot oven (380 to 400 degrees F.) until brown.

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Cakes, Cookies and Quick Breads

The term “shortening” indicates the purpose of fat in cake and breadmaking. 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 percent 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 the 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.

For 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.

When using Crisco to replace butter in your own recipes, be sure to add salt in the proportion of one (1) teaspoonful salt to each cup Crisco.

CAKES AND COOKIES

Chocolate Cake

1/4 cup Crisco  2 teaspoons baking powder
2 squares chocolate
1/4 cup milk  2 eggs
1/2 teaspoon salt  1/2 cup sugar
1 1/2 cups flour

All measurements level
Cream Crisco with sugar; add melted chocolate, beaten eggs, milk, and flour sifted with baking powder and salt. Bake in two layers or one large flat pan in a moderate oven, for about half an hour.

Frost with bittersweet icing. Make boiled icing as usual. Over surface, spread melted bitter chocolate in a thin layer or frost with Crisco cocoa icing, page 16.

**Featherweight White Cake**

- ½ cup Crisco
- 3 egg whites
- 1 cup sugar
- ½ cup milk
- 2 cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- Vanilla

Cream Crisco with sugar. Stir in alternately milk and sifted dry ingredients. Fold in thoroughly stiffly beaten egg whites. Add vanilla and turn batter into two greased layer pans. Bake in a moderate oven (350 degrees F.). Ice with any favorite icing.

**Hickory Nut Loaf**

- ½ cup Crisco
- ¾ cup sugar
- 3 eggs
- 2 cups flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- ½ cup milk
- 1 teaspoon flavoring
- 1 cup nuts (coarsely chopped and floured with 2 tablespoons flour)

Cream Crisco and sugar. Add the eggs well beaten. Sift flour with the baking powder and salt, and add alternately with the milk. Add flavoring and nut meats. Beat well. Bake in a Criscoed loaf pan in a moderate oven (350 degrees F.). Cover with any desired frosting.

**Layer Cake**

- ½ cup Crisco
- 3 teaspoons baking powder
- ¾ cup sugar
- ¾ teaspoon salt
- 2 eggs
- 1 ½ cup milk
- 1 teaspoon
- 1 ½ cups flour
- Vanilla

Blend Crisco thoroughly with sugar. Stir in yolks of eggs. Add milk alternately with sifted flour, baking powder and salt. Add vanilla. Fold in egg whites beaten stiff but not dry. Pour into two well-greased layer pans. Bake in a moderately hot oven (375 degrees F.). Ice with any desired icing, or serve hot with raspberry jam between layers and powdered sugar or whipped cream on top.

**Apple Sauce Cake**

- ½ cup Crisco
- 1 ½ cups thick cold
- 1 cup sugar
- 1 egg, beaten
- 4 tablespoons
- 1 teaspoon soda
- 1 cup raisins
- Hot water
- (or dates)
- 2 ½ cups pastry
- ½ cup flavoring
- ½ teaspoon each of
- 1 ½ teaspoon salt
- Cloves and nutmeg
- 1 teaspoon cinnamon

Cream the sugar and Crisco, add egg, beat well. Stir in apple sauce and hot water. Add raisins and nuts, then dry ingredients sifted together twice. Bake in a moderate oven (360 degrees F.) about one hour. Makes two small loaves.

**Brownies**

- ¼ cup Crisco
- 1 teaspoon vanilla
- 1 cup sugar
- ½ cup flour
- 2 eggs
- Pinch of salt
- 2 squares
- ¼ cup walnut chocolate meats
Cream Crisco and sugar. Add the beaten eggs, then the melted chocolate, vanilla, salt, flour and nut meats. Spread out in a layer one-half inch thick in a greased pan and bake in a moderate oven (350 degrees F.) 20 minutes. Cut into oblong strips when partially cool.

**Crisco Macaroons**

2 tablespoons Crisco

\( \frac{3}{4} \) cup rolled oats

\( \frac{1}{2} \) cup sugar

2 cups corn flakes

\( \frac{1}{2} \) teaspoon salt

baking powder 2 eggs

Beat eggs well and mix with oatmeal. Let stand while creaming Crisco with sugar. Combine these two mixtures and add coconut, corn flakes, baking powder and salt. Drop by spoonfuls on Criscoed baking sheet. Bake 15 minutes in moderate oven (350 degrees F.).

**Caramel or Butterscotch Cookies**

4 cups dark brown sugar

1 cup melted Crisco

4 beaten eggs

Cream Crisco with sugar. Add eggs slowly mixing thoroughly. Then add dry ingredients sifted together twice. Shape into roll about two and one-half to three inches in diameter. Put in greased pan in icebox over night. When ready to bake, slice and bake in hot oven (375 degrees F.). Makes about 125 cookies.

**Filled Date Bars**

1 cup Crisco

4 to 5 cups flour

1 cup sugar

(bread)

2 eggs

\( \frac{1}{2} \) teaspoon soda

\( \frac{1}{2} \) cup sour milk

1 teaspoon baking powder

1 teaspoon salt

Cream Crisco; add sugar and cream again. Add unbeaten eggs one at a time, beating thoroughly after each addition. Add sour milk, then fold in flour which has been sifted with salt, baking powder and soda. Roll out to a sheet as large as the baking pan. Spread with date filling. Cover with a layer of cookie dough. Bake in a hot oven (375 degrees F.). Cut into strips while warm.

**Date Filling**

2 cups chopped dates

\( \frac{1}{4} \) cup water

\( \frac{1}{2} \) cup sugar

\( \frac{1}{2} \) cup nuts

To dates which have been stoned and chopped, add sugar and water and simmer for five minutes. Remove from fire; cool and add chopped nuts.

**QUICK BREADS**

**Soda Biscuit**

2 cups flour

1 teaspoon salt

\( \frac{1}{2} \) teaspoon soda

3 tablespoons

milk or buttermilk

Sift together salt, soda and flour. Work in Crisco. Add milk gradually, mixing to a stiff dough. It may not be necessary to use all the milk. Place on a floured board. Knead until smooth. Roll to one-half inch in thickness. Cut with a small round cutter and bake in a hot oven (450 degrees F.) 12 to 15 minutes.
**Nut Bread**

3 cups flour  2 eggs
1 cup sugar  ¾ cup milk
4 teaspoons baking powder  2 tablespoons Crisco
1 teaspoon salt  1 cup nuts

Beat eggs with sugar. Stir in milk alternately with flour, salt and baking powder sifted together. Add melted Crisco and chopped nut meats dredged with flour.

Pour onto greased pan. Allow to stand 15 minutes before putting in oven. Bake in moderate oven (350 degrees F.) about 40 minutes.

**Quick Coffee Cake**

1½ cups flour  1 cup sugar
2 teaspoons baking powder  1 egg
½ teaspoon salt

Sift together flour, baking powder, salt and sugar. Combine beaten egg, milk and melted Crisco. Stir the liquid into the dry ingredients. Pour out into a shallow pan. Sprinkle surface with sugar, cinnamon and nuts in the proportion of one teaspoon cinnamon to one-fourth cup sugar. Dot occasionally with bits of Crisco. Bake in a hot oven (400 degrees F.) 25 to 30 minutes.

**Butterscotch Rolls**

2 cups flour  3 tablespoons Crisco
5 teaspoons  2/3 cup milk
baking powder  1 teaspoon melted
1 teaspoon salt  Crisco
2 tablespoons  ¼ cup chopped sugar
  nuts
  ½ teaspoon cinnamon

Mix and sift flour, baking powder, salt and one tablespoon of sugar. Cut in Crisco with knife, or rub in with the finger tips. Add milk gradually and mix to a soft dough. Roll out on a slightly floured board. Brush over with the melted Crisco. Sprinkle with nuts, one tablespoon sugar and the cinnamon. Roll like a jelly roll and cut in three-quarter inch slices.

Line a deep greased pan with one cup brown sugar creamed with two tablespoons Crisco and one tablespoon cold water. Lay the rolls on this mixture. Bake in a hot oven (375 degrees F.) 20 to 25 minutes. Turn biscuits out on a plate and serve hot.

**Date Muffins**

1/4 cup sugar  3/4 to 1 cup milk
1/4 cup Crisco  2 cups flour
1/2 cup chopped dates  4 teaspoons baking powder
1 egg  1 teaspoon salt

Cream Crisco with sugar. Add beaten egg. Stir in milk alternately with sifted dry ingredients. The mixture should run easily. Add dates last. Bake in well-greased muffin tins in a hot oven (450 degrees F.) about 15 minutes.

**Twenty Minute Cheese Biscuits**

1 cup flour
2 teaspoons baking powder
1 1/2 teaspoons salt
1 tablespoon Crisco
1/3 cup milk*
1/2 cup grated cheese

*You may substitute one-half cup thick sour milk beaten smooth with one-fourth teaspoon soda (omit baking powder). It is preferable.
Sift dry ingredients. Work in Crisco. Add liquid gradually and lastly the cheese, working in with a fork. Roll out to one-half inch thick. Cut with small round cutter. Bake in groups of three (like a clover leaf) in a hot oven (400 degrees F.) until well browned on top.

**Baking Powder Biscuits**

2 cups flour  
1 cup milk or water  
1 teaspoon baking powder  
4 tablespoons water

Sift together the dry ingredients. Work in Crisco. Stir in liquid gradually. Roll out on floured board to about one inch thick. Cut into shapes. Place close together on a Criscoed pan and bake in a hot oven (400 to 450 degrees F.) until browned on top.

**Salad Rolls**

Use about one-half cup less milk and add one egg to baking powder biscuit dough. Roll as usual, but cut into oblong pieces. Make a deep crease down the center of each. Brush top with beaten egg, sprinkle with sugar and bake as usual.

**Date and Nut Loaf**

1 cup cut dates  
1 teaspoon soda  
1 tablespoon sugar  
sprinkled over dates; then pour over 1 cup boiling water  
1 tablespoon flour  
1 egg, unbeaten

Cream Crisco, sugar, salt and egg together. Add nuts, dates and flour. Turn into Criscoed bread pan, medium size, and bake in slow oven (325 degrees F.) about one hour.

**Cornmeal Muffins**

3/4 cup cornmeal  
1 cup flour  
1/2 teaspoon salt  
2 teaspoons baking powder  
1/2 cups milk  
1 tablespoon melted Crisco  
1 egg

Combine dry ingredients. Stir in beaten egg, milk and melted Crisco. Drop into well-greased muffin tins. Bake in a hot oven (370 to 400 degrees F.) until brown.

**Waffles**

2 cups flour  
2 eggs  
3 teaspoons baking powder  
1 1/2 cups milk  
1/2 teaspoon salt  
3 tablespoons Crisco

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

**Seven Minute Icing**

1/4 cup sugar  
1/8 teaspoon cream of tartar or water  
1 egg white  
3 tablespoons baking powder  
1/2 teaspoon vanilla

Place all ingredients in top part of double boiler, having water in lower part boiling. Beat together until thick enough to spread. Add vanilla.

*Precaution*—Have fine sugar or melt it in water before adding egg.
Crisco Cocoa Icing

\[
\begin{align*}
\frac{1}{4} \text{ cup Crisco} \\
1 \text{ egg white} \\
\frac{3}{4} \text{ cup cocoa} \\
2 \text{ cups confectioners' sugar} \\
2 \text{ tablespoons boiling water} \\
\frac{1}{2} \text{ teaspoon salt}
\end{align*}
\]

Blend Crisco with egg and salt. Add sugar and cocoa, which have been mixed together, alternately with boiling water. Beat well.

Crisco Ornamental Icing

\[
\begin{align*}
\frac{1}{4} \text{ cup Crisco} \\
1 \text{ egg yolk} \\
1\frac{1}{2} \text{ cups confectioners' sugar} \\
2 \text{ squares baking chocolate} \\
1 \text{ tablespoon cream} \\
\frac{1}{2} \text{ teaspoon salt}
\end{align*}
\]

Cream Crisco. Beat in egg yolk, then melted chocolate and salt. Work in sugar and cream. Beat until creamy. This icing may be forced through a pastry bag to decorate individual cakes.

Compare Crisco with whatever cooking fat you have been using. Put a little of each fat on the tip of a spoon. Taste first one and then the other, and notice how the sweet delicate flavor of the Crisco shows up in the comparison.

Crisco is made for homes that want the best in cooking

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