DATE-NUT BARS

(Makes 3 dozen)

3/4 cup Crisco
1 1/2 cups brown sugar
1 egg
1 cup sour milk
1 teaspoon vanilla
1/2 teaspoon baking soda
3 cups sifted enriched flour
1 teaspoon salt
1 teaspoon double-acting baking powder
1 cup chopped nutmeats
1 cup chopped dates (6-7 oz. pkg.)

Blend Crisco, sugar and egg. Stir in sour milk, vanilla and soda. Add flour, salt and baking powder which have been mixed together. Blend thoroughly, then stir in nuts and dates.

Spread into "Criscoed" 9" x 13" x 2" pan. Bake in moderate oven (350°F.) about 45 minutes. Cut into narrow sticks (1" x 3"). Sprinkle with confectioners' sugar if desired.

TWIN PUMPKIN PIES

(Makes two 9-inch pies)

CRISCO PASTRY

2 1/4 cups sifted enriched flour
1 teaspoon salt
3/4 cup Crisco
5 tablespoons wafer

Mix flour and salt in bowl. Cut in Crisco until pieces are about the size of peas. Blend 1/3 cup of this mixture with 5 tablespoons water. Add to remaining Crisco-flour mixture. Mix until dough holds together. Divide dough into two parts. Roll half of the pastry 1/8" thick on floured board or pastry cloth. Line a 9" pie plate with pastry and trim 1/2" beyond edge of plate. Fold edge under and flute with fingers or fork. Repeat with other portion of dough to make two shells.

PUMPKIN FILLING FOR TWO 9" PIES

3/4 cup brown sugar
1 teaspoon salt
2 teaspoons cinnamon
3 1/2 cups pumpkin (1 lb. 13 oz. can)
1/2 teaspoon cloves
1 teaspoon ginger
1/2 teaspoon nutmeg
3/4 cup honey
4 eggs
1 3/4 cups evaporated milk (1 4 1/2 oz. can)

Blend dry ingredients and pumpkin. Add remaining filling ingredients and beat thoroughly. Pour into unbaked pie shells. Bake in hot oven (425°F.) 10 minutes; lower temperature to 350°F. and bake 45 minutes or until filling is firm.
MINCEMEAT PIE

(Makes one 9" pie)

CRISCO PASTRY FOR DOUBLE CRUST PIE

2 1/4 cups sifted enriched flour
1 teaspoon salt
1/4 cup Crisco
5 tablespoons water

Mix flour and salt in bowl. Cut in Crisco with pastry blender or two knives until pieces are the size of peas. Blend 1/3 cup of this mixture with 5 tablespoons water. Add to remaining Crisco-flour mixture. Mix until dough holds together. Divide dough into two parts. Roll half of the pastry 1/8" thick on floured board or pastry cloth. Line a 9" pie plate with pastry and trim even with edge of plate.

MINCEMEAT FILLING:

2 1/4 cups mincemeat (28-ounce jar)
3/4 cup chopped tart apples
2 tablespoons cooking sherry, if desired

Mix ingredients together lightly and place in pastry lined plate. Roll remaining half of pastry 1/8" thick and place over filling. Trim 1/2" wider than edge of plate. Fold edge under, seal and flute edges with fingers or fork. Prick top crust for escape of steam during baking. Bake in a hot oven (425°F.) 10 minutes; reduce heat to 350°F. and continue baking about 25 minutes.

CRANBERRY SPICE CAKE

1/2 cup Crisco
1 cup light brown sugar
2 eggs
1 cup jellied cranberry sauce
1 cup chopped nuts
1 cup seedless raisins

2 3/4 cups sifted enriched flour
1 teaspoon soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
3/4 cup sour milk or buttermilk


CREAMY LEMON ICING:

2 1/2 cups sifted confectioner's sugar
1/4 cup granulated sugar
1/4 teaspoon salt
1/2 cup Crisco
2 tablespoons lemon juice
1 egg
1 tablespoon grated lemon rind

Mix confectioners' sugar, salt and egg. Boil the lemon juice and granulated sugar together for 1 minute, then blend with sugar-egg mixture. Add Crisco and lemon rind. Beat until creamy.

Bake and fry with CRISCO IT'S DIGESTIBLE!