Welcome to the pages of your new Crisco Cookbook. It's been written with you in mind — whether you are an experienced cook or new in the kitchen. For that reason, there are four very special features in your new cookbook.

First, we've made a special effort to simplify many of the recipes by eliminating steps or by using ingredients that will save you time and effort.

Second, we've included a convenient recipe idea — the Crisco Master Mixes. These simple recipes enable you to prepare a mix that can be stored in the cupboard and used when you need it. Just take out the mixes and you quickly can make cookies, quick breads, and pie crusts.

Third, we've placed our unique "Look & Cook" tips throughout the book. These photos and accompanying instructions will ease much of your food preparation efforts, and make cooking easier and more fun.

Fourth, we've developed special recipes that let you prepare some of the popular items sold at restaurant chains. Once you try making these great tasting recipes at home you may never want to eat out again! You'll find it fun and economical to make your own:

- Super crisp country fried chicken ............... page 11
- Extra crunchy fish and chips .................. page 13
- Fresh, tender fillet of fish sandwich .......... page 13
- Extra crispy shoestring-style French fries ...... page 28
- Delicious, flaky turnover-type pies ............ page 49
INTRODUCING CRISCO'S COOKBOOK

All recipes in this book have been selected for great taste, simplicity, and family appeal. The testing of each recipe in the Crisco kitchens assures you of dependable results. We hope some of these recipes will become favorites at your house—just as Crisco has become a tradition for so many homemakers. Many of your letters tell us you find Crisco fried foods don't taste greasy, and that Crisco makes flaky pie crusts and pastries. We know your family will enjoy the good cooking from this book.
GOOD COOKING MADE EASY

MAIN DISHES MADE EASY
In this chapter, look for chicken basics—how to fry in Crisco, how to bone chicken breasts, and how to cut up a chicken. Discover delicious recipes for chicken, fish, slow simmering meats, skillet dishes, croquettes and sandwiches, freeze-ahead mixtures, and main dishes with pastry, biscuit, or dumplings.

MEDLEY OF FAMILY FAVORITES
You'll find illustrated instructions for making those ever-popular French fried potatoes in this section of the book. In addition to potatoes, there are recipes for other delectable fried vegetables, savory fritters, sauces, tempting snacks and appetizers, plus doughnut and fried dessert recipes.

PAstry AND PIES PRONTO
Starting off this chapter are instructions for making the basic flaky Crisco Pastry plus a recipe for preparing your own Homemade Crisco Pie Crust Mix. Following the pastry basics are recipes for oven-baked pies, including fruit favorites, and make-ahead pies and tarts, both refrigerated and frozen types.

CAKES TO BE PROUD OF
Look in this section of the book for a pictorial guide to easy cake baking. You'll find recipes for the basic cakes—chocolate, white, and yellow. Then, check out the taste-tempting variations for these basics. Also look in this chapter for some frosting recipes and ideas for other good cakes.
COOKIE QUICKIES

Bake a batch of cookies using recipes from this chapter. You'll find a recipe for a basic Homemade Crisco Cookie Mix you make yourself plus several recipes using the mix. You'll also discover ideas for bar cookies, cookies that are easily shaped, favorite drop cookies, and refrigerator cookies.

YEAST BREAD BONANZA

See how easy yeast bread making can be by checking out the "Look and Cook" photos at the start of this chapter. Following the basics is a white bread recipe plus several variations—from flavored loaves to dinner rolls and a coffee cake. Also included are some other easy and no-knead breads and rolls.

QUICK BREADS ON CALL

This chapter begins with instructions for making basic biscuits. You'll find some variations for the biscuit recipe plus a Homemade Crisco Quick Bread Mix you prepare yourself. Discover several recipe ideas using this homemade mix. Also check this section for muffins, nut breads, coffee cakes, waffles, and pancakes.

PLAN AN EASY MEAL

Beginning this last chapter of the book is information on nutrition, menu planning, and shopping. Also in this section you'll find some menu suggestions with recipes for the main dishes. Planned menus include oven meals, make-ahead meals, crockery cooker meals, and some quick and easy menu suggestions.

INDEX

Color photography: George de Gennaro
Food Stylist: Mable Hoffman
MAIN DISHES MADE EASY

Here are some mouth-watering main dishes that'll bring praise from your family. Discover home-style beef dishes that seem to cook themselves, and the new, super crisp Crisco Country Fried Chicken and Fish & Chips that taste so great. Also, you'll want to try the main dish pies made with flaky Crisco pastry.
CRISCO TIPS

To measure: Scoop Crisco from can with scraper; press firmly into nested cups or spoons; level off with spatula.
Reuse for deep frying: After deep frying in Crisco at 365°F, cool 1/2 hour. Strain through cheesecloth. Store in refrigerator. Add a little fresh Crisco each time you deep fry.
To check frying temperature: Use a frying thermometer, or drop a half slice of bread into hot Crisco. At 365°F, bread turns golden brown in 1 minute.

FOR BETTER FRIED CHICKEN

For pan frying, heat enough Crisco to cover bottom of pan—at least 1/2 cup in 10-inch skillet. Shake chicken to coat in seasoned flour.
To shallow fry, heat enough Crisco to partially submerge chicken—about 1/2 to 1 inch of Crisco. In 9-inch skillet, 1 pound makes 1 inch.
For deep frying, fill deep saucepan or deep fryer no more than half full with Crisco. Use tongs to add and remove food. Drain food.

BONING CHICKEN BREASTS

Start with whole chicken breasts. In middle of bony side, find the thick, ridgelike bone called the keel bone. Bend back sides of breasts, snapping out keel bone. Cut between meat of chicken and keel bone.
Remove the keel bone and attached cartilage. Then separate the breast meat of the chicken from the rib bones using a sharp knife. Remove the skin and cut the meat in half lengthwise down the center.
CUTTING UP A CHICKEN

1. Pull legs away from body and cut skin between thighs and body. Free hips from body by grasping a leg in each hand—lift till hips are free.

2. Cut between the hip joint and body close to the bones in the back of the chicken to remove the leg and thigh piece. Repeat for other leg.

3. To separate the leg from the thigh, find the knee joint by bending leg and thigh together. Make a cut at the joint, separating leg and thigh.

4. To remove the wings from the body, pull wings out from body and cut inside of wing over the joint. Then, cut down through the joint.

5. Place bird on neck end; cut along breast end of ribs. Separate back and breast section, cutting through joints. Bend back in half to break at joint; cut.

6. To divide the chicken breast, cut in half through the wishbone; or remove the bones following directions at left for boning chicken breasts.
Chicken Rolls Special
CRISCO'S SUPER-CRISP COUNTRY FRIED CHICKEN

Here's a new recipe that makes chicken as crisp as the kind you buy at popular "fast food" restaurants. Once you try this great tasting treat you may never want to eat out again! Super crisp on the outside—juicy and tender on the inside.

Blend milk and egg. Combine flour and seasonings in plastic or paper bag. Shake chicken in the seasoned flour. Dip chicken pieces in milk-egg mixture. Shake chicken a second time in seasoning mixture to coat thoroughly and evenly. Shallow or deep fry in hot Crisco. Makes 4 servings.

To Shallow Fry: Melt Crisco in skillet to about ½ to 1 inch deep and heat to 365°. Brown chicken on all sides. Reduce heat (275°) and continue cooking until chicken is tender, about 30 to 40 minutes. Do not cover. Turn chicken several times during cooking. Drain on paper toweling.

To Deep Fry: Prepare as above and cook in deep Crisco heated to 365° for 15 to 18 minutes. Drain on paper toweling.

*For Extra Spicy Chicken: Increase black pepper to 2 teaspoons and poultry seasoning to ½ teaspoon.

PAN-FRIED CHICKEN

1% cup milk
1 egg
1 cup flour
2 teaspoons garlic salt
2 teaspoons monosodium glutamate (MSG)
1 teaspoon paprika
1 teaspoon black pepper
1/4 teaspoon poultry seasoning
1 frying chicken (21/2 to 3 pounds), cut up or use chicken pieces
Crisco for frying

Blend milk and egg. Combine flour and seasonings in plastic or paper bag. Shake chicken in the seasoned flour. Dip chicken pieces in milk-egg mixture. Shake chicken a second time in seasoning mixture to coat thoroughly and evenly. Shallow or deep fry in hot Crisco. Makes 4 servings.

To Shallow Fry: Melt Crisco in skillet to about ½ to 1 inch deep and heat to 365°. Brown chicken on all sides. Reduce heat (275°) and continue cooking until chicken is tender, about 30 to 40 minutes. Do not cover. Turn chicken several times during cooking. Drain on paper toweling.

To Deep Fry: Prepare as above and cook in deep Crisco heated to 365° for 15 to 18 minutes. Drain on paper toweling.

*For Extra Spicy Chicken: Increase black pepper to 2 teaspoons and poultry seasoning to ½ teaspoon.

DOWN-HOME FRIED CHICKEN BREASTS

1/2 cups flour
1 teaspoon salt
1/2 teaspoon pepper
3 large chicken breasts (about 21/2 to 21/2 pounds), cut in halves
1/2 cups buttermilk
Crisco for shallow frying

In paper or plastic bag, combine flour, salt, and pepper. Add chicken, a few pieces at a time; shake to coat. Preheat Crisco in electric skillet to 365°, or use medium-high heat of range. Add chicken; fry, uncovered, 30 to 40 minutes, without lowering heat. Turn chicken 4 or 5 times during frying for even browning. Serves 4.

CHICKEN ROLLS SPECIAL

3 large chicken breasts (21/4 to 21/2 pounds), skinned, boned, and halved lengthwise
6 thin slices boiled ham
3 slices mozzarella cheese, halved
1/2 cup fine dry bread crumbs
2 tablespoons snipped fresh parsley
Flour
1 egg, beaten
Crisco for deep frying

Sauce:
Melt 2 tablespoons Crisco. Stir in 3 tablespoons flour, 2 teaspoons instant chicken bouillon granules or 2 chicken bouillon cubes, and ¼ teaspoon paprika. Stir in 1 cup water and 1/2 cup light cream or milk. Cook and stir till mixture thickens and bubbles. Stir in 2 tablespoons chopped pimiento. Cook 1 minute.
OVEN-FRIED

TACO

CHICKEN

CAVIA

CACCIATORE

CASSEROLE

BAKED

CHICKEN

AND

VEGETABLES

LEMONY

CHICKEN

Oven-Fried Taco Chicken

Preheat oven to 375°. Place Crisco in 15x10x1inch baking pan; melt Crisco in oven. In paper or plastic bag, combine flour, seasoning mix, and salt. Dip chicken pieces in egg; add a few pieces at a time to flour mixture and shake to coat. Roll chicken in corn chips, pressing chips onto surface. Place chicken in melted Crisco in pan, turning once to coat. Bake at 375° about 45 to 50 minutes or till done. Makes 6 servings.

Chicken Cacciatorc Casserole

Preheat oven to 350°. In paper or plastic bag, combine the flour and ½ teaspoon salt. Add chicken, a few pieces at a time; shake to coat. In large skillet, brown chicken on all sides in hot Crisco; remove chicken and place in 13x9x2-inch baking dish. Cut up tomatoes. Combine tomatoes, tomato sauce, mushrooms, onion, green pepper, ¼ teaspoon salt, crushed basil, crushed rosemary, and garlic powder; pour over chicken. Cover; bake at 350° till chicken is tender, 45 to 50 minutes. Skim off fat, if necessary. Serve with hot cooked rice, if desired. Makes 4 servings.

Baked Chicken and Vegetables

Preheat oven to 350°. In paper or plastic bag, combine the flour, paprika, salt, and pepper. Add chicken, a few pieces at a time; shake to coat. (Reserve 2 tablespoons remaining flour mixture.) In skillet, brown chicken on all sides in hot Crisco; remove chicken and place in 2-quart casserole. Add onions, carrots, and mushrooms. Blend the reserved flour mixture, brown sugar, ginger, and dash salt into drippings in skillet; stir to make a smooth paste. Add orange juice concentrate and the ¼ cup water; cook and stir till thickened and bubbly. Pour over chicken and vegetables. Cover; bake at 350° till chicken and carrots are tender, about 1½ hours. Makes 4 servings.

Lemony Chicken

In paper or plastic bag, combine flour and salt. Add chicken, a few pieces at a time; shake to coat. In skillet, brown chicken in hot Crisco. Combine lemonade concentrate, water, brown sugar, catsup, and vinegar. Pour over chicken. Bring to boiling. Reduce heat; cover and simmer 45 to 50 minutes or till tender. Remove chicken to platter; keep warm. Skim fat from pan juices. Measure juices; add water if necessary to make 1¼ cups liquid. Combine cornstarch and 1 tablespoon cold water. Stir into pan juices; cook and stir till bubbly. Serve with chicken and hot cooked rice. Makes 4 servings.
EXTRA CRUNCHY FISH AND CHIPS

4 to 6 medium potatoes
Crisco for deep frying
1 pound fresh or frozen fish fillets (haddock, cod or halibut)
1 egg
Flour
½ teaspoon salt
2 tablespoons water
1 tablespoon melted Crisco

Chips: For extra crunchy chips, try the “gourmet style” of two-step frying shown on page 28. For quick meals: Cut peeled potatoes into steak fry shape (about ¼x½x3¼-inch strips); rinse in cold water. Fill a deep fryer or 2-quart saucepan no more than half full with Crisco. Heat to 365°. Fill deep fryer basket about half full with potato strips. For saucepan, fry no more than 3 potatoes at a time. Cook until tender and lightly browned, about 15 to 18 minutes. Drain on paper toweling. Keep warm in slow oven.

Fish: Cut partially thawed or fresh fish into portions about 3½x4 inches and ½ inch thick. Separate egg. Beat egg white until stiff; set aside. Set up 2 medium bowls with ¼ cup flour in each. Dip fish in first bowl, spreading flour on all sides. In second bowl, combine the salt with flour. Make well in center; add egg yolk, water, and 1 tablespoon melted Crisco. Stir until batter is smooth. Fold in beaten egg white. Fry fish in deep Crisco heated to 365° until golden brown, about 6 to 8 minutes. Drain on paper toweling. Sprinkle with salt and malt vinegar, if desired. Serves 4.

CRISPY FRIED FISH SANDWICHES

1 pound fresh or frozen fish fillets (haddock, cod, or halibut)
1 egg, slightly beaten
1 cup crumbs (cracker, dried bread, or corn flake)
Crisco for frying
6 slices American cheese
6 sandwich buns
6 tablespoons Tartar Sauce (or favorite brand may be used)

Cut fresh or partially thawed fish into six 3-inch squares about ½ inch thick. Dip fish portions in egg, then in crumbs. Fry fish in ⅛-inch Crisco heated to 350° in electric skillet (or large skillet over medium heat) until golden brown, about 4 to 6 minutes on each side. Or, fill deep fryer half full with Crisco and heat to 365°. Add fish and fry until golden brown, about 4 to 6 minutes. Drain on paper toweling. Place one slice of cheese on bottom half of sandwich bun. Top with hot fried fish. Spread 1 tablespoon Tartar Sauce over fish. Cover with top half of bun. Makes 6.

Pre-breaded frozen fish fillets may also be fried as shown above.

Tartar Sauce: In a bowl, combine 1 cup mayonnaise or salad dressing, 1 tablespoon finely chopped dill pickle, 1 tablespoon finely chopped onion, and 1 teaspoon lemon juice.

SALMON PATTIES

1 can (16 ounces) salmon
½ cup chopped onion
2 tablespoons Crisco
½ cup fine dry bread crumbs
2 eggs, beaten
¼ cup snipped fresh parsley
1 teaspoon dry mustard
3 tablespoons Crisco
Lemony-Cheese Sauce

Drain salmon, reserving ¾ cup liquid; discard bones and skin; flake meat. Cook onion in 2 tablespoons Crisco till tender. Add reserved liquid, ¼ cup of the crumbs, eggs, parsely, mustard, and salmon; mix well. Shape mixture into 6 patties; roll in remaining bread crumbs. In skillet, melt 3 tablespoons Crisco. Brown patties over medium heat; turn and brown other side. Serve with Lemony-Cheese Sauce. Serves 6.

Lemony-Cheese Sauce: In saucepan, melt 2 tablespoons Crisco; stir in 2 tablespoons flour, ⅛ teaspoon salt, and dash pepper. Add 1 cup milk; stir over low heat until thickened. Stir moderate amount of hot mixture into 2 beaten egg yolks. Return to hot mixture. Stir in ½ cup shredded sharp process American cheese and 2 tablespoons lemon juice till cheese melts.
**POLYNESIAN POT ROAST**

- 3-pound beef pot roast
- \( \frac{3}{4} \) cup flour
- \( \frac{1}{2} \) cup Crisco
- 1 can (8 ounces) pineapple slices
- \( \frac{1}{4} \) cup soy sauce
- 3 tablespoons lemon juice
- 2 tablespoons firmly packed brown sugar
- 1 clove garlic, minced
- \( \frac{1}{2} \) teaspoon dried basil, crushed
- 2 tablespoons cornstarch
- \( \frac{1}{4} \) cup cold water

Preheat oven to 350°. Coat meat on all sides with flour. In Dutch oven, brown meat in hot Crisco. Drain pineapple, reserving juice. Combine the juice, soy sauce, lemon juice, sugar, garlic, and basil. Add to meat in Dutch oven. Cover; roast at 350° for 2 hours or till meat is tender. Baste occasionally with the mixture. During the last 30 minutes, top with pineapple slices. Remove meat and pineapple to warm platter. Skim off excess fat. Add enough water to pan drippings to make 2 cups liquid. Combine cornstarch and the cold water; stir into drippings. Cook and stir until thickened and bubbly. Drizzle meat with a little sauce; serve remaining sauce with meat. Makes 6 servings.

**CHILI-STYLE CHUCK ROAST**

- 3- to 4-pound beef chuck roast
- 1 teaspoon salt
- \( \frac{1}{4} \) teaspoon pepper
- \( \frac{1}{2} \) cup Crisco
- 2 tablespoons firmly packed brown sugar
- \( \frac{1}{2} \) teaspoons dry mustard
- 1 teaspoon paprika
- \( \frac{1}{2} \) teaspoon chili powder
- 1 can (15½ ounces) chili-style beans in chili gravy
- \( \frac{3}{4} \) cup chopped onion
- \( \frac{1}{2} \) cup water
- 1 tablespoon flour

Preheat oven to 350°. Season meat with the salt and pepper. In Dutch oven, brown meat on all sides in hot Crisco. Combine the sugar, mustard, paprika, and chili powder. Rub over surface of meat. Combine the beans in gravy, onion, and the \( \frac{1}{2} \) cup water. Pour mixture directly onto, not around, the meat. Cover; roast at 350° for 2 to 2½ hours or till meat is tender. Remove roast and beans to warm platter. Skim off excess fat. Add enough water to pan drippings to make 1 cup liquid. Blend 2 tablespoons cold water with the flour. Add to pan juices; cook and stir until thickened and bubbly. Serve gravy with meat. Makes 6 to 8 servings.

**MEXICAN LAMB SHANKS**

- 4 lamb shanks (2½ pounds)
- \( \frac{1}{2} \) cup Crisco
- 1 medium onion, sliced
- \( \frac{1}{2} \) cup chopped green pepper
- 1 can (15 ounces) tomato sauce
- 1 clove garlic, minced
- 1 teaspoon chili powder
- \( \frac{1}{2} \) teaspoon salt
- Several dashes bottled hot pepper sauce
- Hot cooked noodles

In large skillet, brown lamb shanks on all sides in hot Crisco. Add onion and green pepper. Combine the tomato sauce, garlic, chili powder, salt, and hot pepper sauce. Pour over lamb and vegetables. Cover; simmer for 1½ hours or till meat is tender. To serve, arrange lamb shanks on noodles. Skim excess fat from sauce; spoon some sauce over lamb and noodles. Serve remaining sauce with meat. Makes 4 servings.

**HOME-STYLE STEW**

- \( \frac{1}{4} \) cup flour
- 2 teaspoons salt
- \( \frac{1}{2} \) teaspoon dried thyme, crushed
- \( \frac{1}{2} \) teaspoon pepper
- 2 pounds beef stew meat, cut in 1-inch cubes
- \( \frac{1}{2} \) cup Crisco
- 2 cups apple cider
- \( \frac{1}{2} \) cup water
- 2 tablespoons vinegar
- 3 potatoes, peeled and quartered
- 4 carrots, quartered
- 2 onions, sliced
- 1 stalk celery, sliced

Combine flour, salt, thyme, and pepper. Coat meat cubes with flour mixture. In large saucepan, brown meat, half at a time, in hot Crisco. Sprinkle any remaining flour mixture over meat during browning. Return all meat to saucepan. Stir in the cider, water, and vinegar. Cook and stir until mixture boils. Reduce heat and simmer, covered, till meat is tender. 1½ to 2 hours. Add potatoes, carrots, onions, and celery. Cook till vegetables are tender, about 30 minutes more. Skim off excess fat. Makes 8 servings.
Whenever a recipe calls for cutting meat into thin strips, as in Pepper Steak, it’s easier to cut the raw meat if you partially freeze it before slicing.

To help tenderize cuts of meat, pound with a meat mallet to break up the tough fibers. Pounding also helps to work flour and seasonings into the meat.

**SWISS STEAK WITH VEGETABLES**

- ¼ cup flour
- 2 teaspoons salt
- 1½ teaspoons dry mustard
- ¼ teaspoon pepper
- 3-pound beef round steak, cut 1½ inches thick
- ½ cup Crisco
- ½ cup water
- 1 tablespoon Worcestershire sauce
- 6 small potatoes, peeled and halved
- 6 medium carrots, peeled and cut in 1-inch pieces
- ½ cup Brown Roux (page 32) or ½ cup cold water and ¼ cup flour

Combine first 4 ingredients. Sprinkle mixture over meat; pound in with meat mallet. In Dutch oven, brown meat slowly on both sides in hot Crisco. Remove from heat. Add ½ cup water and Worcestershire sauce. Cover tightly; cook over low heat for 1 hour. Add potatoes and carrots. Cover; simmer till meat and vegetables are tender, about 1 hour more, adding more water if needed. Remove meat and vegetables to platter and keep hot. Skim fat from meat juices. Add enough water to juices to make 2 cups. Thicken with the ½ cup Brown Roux, or use ½ cup cold water mixed with ¼ cup flour. Stir the Roux or flour-water mixture into meat juices in Dutch oven. Cook and stir till thickened and bubbly. Season to taste with salt and pepper. Serve with meat and vegetables. Serves 6 to 8.

**PEPPER STEAK**

(Photos on pages 6-7)

- 1½ pounds beef round steak, cut ½ inch thick
- ¼ cup Crisco
- 1 can (8 ounces) tomatoes
- 1¼ cups water
- ½ cup chopped onion
- 1 small clove garlic, crushed
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 teaspoons Worcestershire sauce
- 3 tablespoons Brown Roux (page 32)
- 2 large green peppers

Partially freeze meat and cut meat in strips 3 inches long and ¼ inch wide. In large skillet, brown meat strips in hot Crisco; drain off excess fat. Drain tomatoes, reserving liquid. Add reserved liquid, the water, onion, garlic, salt, and pepper to meat in skillet. Cover and simmer 50 to 60 minutes or till meat is tender. Uncover and stir in the Worcestershire sauce. Stir in the Brown Roux. Cook and stir till thickened and bubbly. Cut the green peppers in 2-inch long strips and add to meat along with the drained tomatoes which have been cut up. Simmer 5 minutes more. Serve over hot cooked rice. Makes 6 servings.
EASY
SCHNITZEL

1 1/2 pounds veal round steak or cutlets, 1/2 inch thick
2 eggs, beaten
2 tablespoons water
2 cups packaged instant mashed potatoes
1/2 cup grated Parmesan cheese
1/4 teaspoon salt
1/2 cup Crisco

Cut meat into 6 serving-size pieces; pound to 1/8 inch thickness. Cut small slits in fat edges to prevent curling. Combine eggs and the water. Stir together dry potatoes, cheese, and salt. Dip each piece of veal in egg mixture, then in potato mixture; repeat dipping to give each a second coating. In skillet, brown veal in hot Crisco for 3 minutes; turn carefully and brown second side about 3 minutes. Serve with lemon wedges, if desired. Makes 6 servings.

VEAL PATTY SCALLOPINI

1 egg, beaten
2 tablespoons milk
1 cup soft bread crumbs
1/2 teaspoon salt
Dash pepper
1 1/2 pounds ground veal
1/4 cup flour
1/2 cup Crisco
1 can (8 ounces) tomato sauce
1 can (3 ounces) chopped mushrooms, undrained
1/4 cup sauterne or water
1 tablespoon finely snipped fresh parsley
1/4 teaspoon dried oregano
1/4 teaspoon garlic powder
Grated Parmesan cheese

Combine the egg, milk, bread crumbs, salt, and pepper. Add ground veal; mix well. Shape mixture into 6 patties; coat with flour. In skillet, brown patties in hot Crisco; drain off fat. Combine tomato sauce, undrained mushrooms, wine, parsley, crushed oregano, and garlic powder; pour over meat. Cover; simmer 20 to 25 minutes. To serve, sprinkle meat patties with Parmesan cheese. Makes 6 servings.

PORK AND HOT SLAW

6 pork chops, 1/2 inch thick
1/2 cup Crisco
3 tablespoons water
1/4 cup water
1/4 cup vinegar
1 tablespoon flour
1 tablespoon sugar
1 tablespoon prepared mustard
1 teaspoon salt
2 teaspoons Worcestershire sauce
1/2 teaspoon celery seed
5 cups coarsely shredded cabbage (1/2 medium head)
2 medium carrots
1 small onion

In large skillet, brown chops in hot Crisco; season with salt and pepper. Drain off excess fat. Add the 3 tablespoons water; cover immediately and simmer 20 minutes. Remove chops; keep warm. Blend the 1/4 cup water with the vinegar, flour, sugar, mustard, the 1 teaspoon salt, Worcestershire, and celery seed. Stir into pan drippings. Add cabbage. Slice carrots into blender container. Cut up onion; place in blender container. Cover with cold water. Blend till coarsely chopped. Drain thoroughly. (Or, coarsely chop carrots and onion with knife.) Add vegetables to skillet. Cook and stir till thickened and bubbly. Return chops to skillet. Simmer, covered, 5 minutes more. (Cabbage will remain crunchy.) Makes 6 servings.

FRIED RICE WITH CHICKEN

1 cup diced cooked chicken
1 tablespoon soy sauce
1/2 teaspoon salt
1/2 cup Crisco
1 cup uncooked long grain rice
2 1/2 teaspoons instant chicken bouillon granules
2 1/2 cups hot water
1 small onion, thinly sliced
1/4 cup chopped green pepper
1/4 cup thinly sliced celery
2 eggs, slightly beaten
1 cup finely shredded lettuce

Combine chicken, soy sauce, and salt; let stand 15 minutes. In large skillet, melt Crisco. Add rice and cook over medium heat till rice is golden brown, stirring frequently. Reduce heat; add chicken mixture, bouillon granules, and hot water. Cover; cook 20 to 25 minutes, till rice is tender. Add onion, green pepper, and celery. Cook, uncovered, over medium heat till liquid is absorbed. Push rice mixture to side; add eggs. Cook till almost set; stir into rice. Stir in lettuce. Serve at once with additional soy sauce. Makes 6 to 8 servings.
**MAIN DISHES/CROQUETTES & SANDWICHES**

### TUNA CROQUETTES

- 3 tablespoons Crisco
- ¼ cup flour
- ½ cup milk
- 2 tablespoons finely chopped onion
- 1 tablespoon snipped parsley
- 2 teaspoons lemon juice
- ¼ teaspoon salt
- Dash pepper
- Dash paprika
- 2 cans (6½ or 7 ounces each) tuna, drained and flaked
- ¼ cup fine dry bread crumbs
- 1 egg, beaten
- 1 package (8 ounces) frozen peas with cream sauce

In saucepan, melt the 3 tablespoons Crisco. Blend in the flour. Add the milk. Cook and stir till thickened and bubbly. Add the onion, parsley, lemon juice, salt, pepper, and paprika; stir in the tuna. Cover and chill thoroughly, about 3 hours. With wet hands, shape tuna mixture into 8 cones, using about ½ cup for each. Roll in crumbs. Dip into a mixture of beaten egg and 2 tablespoons water; roll in crumbs again. Prepare peas with cream sauce according to package directions; keep hot. Meanwhile, fry a few croquettes at a time in deep Crisco heated to 350° till brown and hot, about 3 minutes. Drain on paper toweling. Spoon pea sauce over croquettes. Makes 4 servings.

### TOMATO-SAUCE CROQUETTES

- ½ cup long grain rice
- 2 tablespoons Crisco
- 2 tablespoons flour
- ½ teaspoon salt
- Dash pepper
- ½ cup milk
- 2 egg yolks, beaten
- ¼ cup grated process American cheese
- ½ teaspoon cayenne pepper
- 2 egg whites, slightly beaten
- 1 cup fine dry bread crumbs
- 1 can (10⅔ ounces) condensed tomato soup

Cook rice according to package directions. Meanwhile, in saucepan, melt the 2 tablespoons Crisco. Blend in the flour, salt, and dash pepper. Add the milk. Cook and stir till thickened and bubbly. Combine the cooked rice, the cooked sauce, the egg yolks, cheese, and cayenne pepper. Cover and chill thoroughly. Shape rice mixture into 8 cones, using about ¼ cup for each. Dip in beaten egg whites, then roll in bread crumbs. Fry a few croquettes at a time in deep Crisco heated to 365° till croquettes are golden brown, about 2½ to 3 minutes. Drain on paper toweling. Heat the tomato soup and serve over the croquettes. Makes 4 servings.

### DEVILED HAM SANDWICHES

- 8 slices white bread
- Mayonnaise or salad dressing
- 1 can (2½ ounces) deviled ham
- 4 slices (4 ounces) sharp process American cheese
- 4 thin onion slices
- 2 eggs
- 3 tablespoons dairy sour cream
- Dash salt
- ½ cup Crisco

Spread 4 slices of the bread lightly with mayonnaise; then spread with the deviled ham. Top each with one cheese slice and an onion slice separated into rings. Top with remaining bread. Beat together the eggs, sour cream, and dash salt. Dip each sandwich in the egg mixture. In large skillet, brown sandwiches in hot Crisco over medium-low heat till sandwiches are golden brown on both sides and cheese is melted. Serve while hot. Makes 4 sandwiches.

### FRIED SEAFOOD SANDWICHES

- 1 can (7½ ounces) salmon
- 1 teaspoon instant minced onion
- ¼ cup mayonnaise or salad dressing
- 2 tablespoons chopped green pepper
- ¼ teaspoon salt
- ¼ teaspoon dried dillweed
- 8 slices bread
- 1 egg, beaten
- 2 tablespoons milk
- Sesame seed
- ½ cup Crisco

Drain salmon, reserving liquid. Discard bones and skin from salmon; flake meat. Soak onion in 2 teaspoons water 5 minutes. Blend together salmon, onion, mayonnaise, green pepper, salt, and dillweed. Spread mixture evenly on 4 slices of bread; top with remaining bread. In shallow dish, combine reserved salmon liquid, beaten egg, and milk. Dip each sandwich in the egg mixture. In large skillet, brown the sandwiches in hot Crisco till sandwiches are brown on both sides and filling is heated through. Serve while hot. Makes 4 sandwiches.
FREEZING CASSEROLES

Instead of keeping your favorite casserole dishes in the freezer, line dish with foil, allowing it to extend over edges. Fill with mixture; bring foil over top to seal; freeze till solid. Remove from dish; overwrap; label.

When ready to use, carefully peel off the foil. Return frozen casserole mixture to the same casserole dish in which it was frozen. Place casserole into unheated oven and bake as specified in recipe.

MAKE-AHEAD PORK CURRY

2 pounds boneless pork, cut in cubes
¼ cup Crisco
½ cup chopped onion
1 large apple, peeled
1½ cups water
1 tablespoon curry powder
1 teaspoon salt
⅛ teaspoon garlic powder
½ cup flour
1 package (10 ounces) frozen peas and carrots, thawed enough to separate

Advance Preparation: In Dutch oven, brown pork in hot Crisco. Add onion; cook till tender. Slice apple; add apple, water, curry, salt, and garlic powder to meat. Cover; simmer 30 minutes. Mix ½ cup cold water and flour; add to pork. Cook and stir till bubbly. Add vegetables. Turn into two 1-quart casseroles. Cool quickly; wrap and freeze.* To serve: Place frozen casserole into unheated oven. Bake, covered, at 400° for 1 hour; stir occasionally last 25 minutes. (*For unfrozen casserole, bake, covered, at 375° about 40 minutes till vegetables are tender.) Serve over rice. Serves 4 per casserole.

FREEZE-AHEAD CHICKEN SUPREME

¼ cup flour
1 teaspoon paprika
1 teaspoon salt
Dash pepper
3 large chicken breasts
(2⅛ to 2⅜ pounds), skinned
½ cup Crisco
2 tablespoons sliced green onion
2 tablespoons flour
1 cup milk
1 can (3 ounces) sliced mushrooms, drained
1 tablespoon lemon juice
½ cup (2 ounces) shredded process Swiss cheese
2 tablespoons snipped parsley

Advance Preparation: In paper or plastic bag, combine first 4 ingredients. Cut chicken breasts in half and add, a few pieces at a time, to the bag. Shake to coat. In large skillet, brown chicken in hot Crisco. Transfer browned chicken to 11x7x1½-inch baking dish; reserve drippings in skillet. Add onion to drippings; cook and stir till bubbly. Add the milk; cook and stir till thickened and bubbly. Stir in the drained mushrooms and lemon juice. Pour over chicken. Wrap tightly and freeze. To Serve: Place frozen chicken mixture into unheated oven. Bake, covered, at 400° for 1¼ hours or till chicken is tender. Sprinkle with cheese. Bake, uncovered, till cheese melts, 1 to 2 minutes. Garnish with parsley. Makes 6 servings.
| TURKEY AND BISCUITS | 1/4 cup Crisco  
1/4 cup flour  
1/2 teaspoon onion salt  
1 can (10 1/2 ounces) condensed cream of chicken soup  
1 can (10 1/2 ounces) condensed cream of celery soup  
2 1/2 cups milk  
1 cup (4 ounces) shredded process American cheese  
4 cups cubed cooked turkey  
2 packages (10 ounces each) frozen peas and carrots, thawed enough to separate  
Quick Biscuits:  
5 pounds beef stew meat, cut in 1 1/2-inch cubes  
1 1/2 cups water  
2 cups chopped onion  
2 cloves garlic, minced  
1 teaspoon salt  
6 ounces (about 4 1/2 cups) medium noodles, cooked  
1/2 teaspoon poppy seed  
Advance Preparation: In saucepan, melt Crisco; blend in flour and onion salt. Stir in soups and milk. Cook and stir till thickened and bubbly. Stir in cheese till melted. Remove from heat. Stir in turkey and vegetables. Turn into two 1 1/2-quart casseroles. Cool quickly; wrap and freeze*. To Serve: Place frozen casserole into unheated oven. Bake, covered, at 425° for 1 hour; stir occasionally last 20 minutes. Prepare Quick Biscuits. Place around edge of casserole; bake, uncovered, 15 minutes more or till browned. (For unfrozen casserole, bake, covered, 30 minutes; stir twice. Top with Quick Biscuits; bake, uncovered, 15 minutes.) Serves 6 per casserole. Quick Biscuits: In bowl, make well in 1 1/2 cups Homemade Crisco Quick Bread Mix (page 89). Add 1/2 cup milk. Stir with fork till dough follows fork around bowl. Knead gently on lightly floured surface 8 to 10 times. Roll dough 1/2 inch thick. Cut 6 biscuits. |
| BEEF STEW BASE | 5 pounds beef stew meat, cut in 1 1/2-inch cubes  
1/2 cup Crisco  
4 cups water  
2 cups chopped onion  
2 cloves garlic, minced  
1 teaspoon salt  
1/2 recipe frozen Beef Stew Base (1 quart)  
1 can (8 ounces) stewed tomatoes  
3/4 cup water  
1 teaspoon salt  
1 teaspoon prepared horseradish  
4 carrots, peeled and sliced  
1 package (10 ounces) frozen corn and lima beans, thawed  
2 tablespoons flour  
Advance Preparation: In Dutch oven, brown a portion of meat in hot Crisco. Remove and set aside. Repeat browning till all meat is cooked, adding more Crisco if needed. Return all meat to Dutch oven. Add water, onion, garlic, and salt. Bring to boiling. Simmer, covered, till meat is tender, about 1 1/2 to 2 hours. Cover; refrigerate. When cold, skim fat from surface. Pour into three 1-quart freezer containers. Freeze. Use in recipes below. Makes 3 quarts. |
| BUSY DAY STEW | 1/2 recipe frozen Beef Stew Base (1 quart)  
1 can (8 ounces) stewed tomatoes  
3/4 cup water  
1 teaspoon salt  
1 teaspoon prepared horseradish  
4 carrots, peeled and sliced  
1 package (10 ounces) frozen corn and lima beans, thawed  
2 tablespoons flour  
To Serve: In large saucepan or Dutch oven, combine the frozen stew base, stewed tomatoes, 1/2 cup of the water, salt, and horseradish. Cover and cook over low heat till thawed, about 20 to 30 minutes. Add carrots; simmer, covered, 10 minutes. Add corn and lima beans; simmer, covered, till tender. 15 to 20 minutes. Blend remaining water with flour till smooth. Stir slowly into stew mixture. Cook and stir till thickened and bubbly. Makes 5 or 6 servings. |
| GERMAN-STYLE STEW | 1/2 recipe frozen Beef Stew Base (1 quart)  
1/2 cup water  
3/4 cup red wine vinegar  
1 teaspoon salt  
1 teaspoon instant beef bouillon granules or 1 beef bouillon cube, crushed  
2 cups shredded cabbage  
1 cup shredded, peeled apple  
1/2 cup broken gingersnaps  
6 ounces (about 4 1/2 cups) medium noodles, cooked  
1/2 teaspoon poppy seed  
To Serve: In large saucepan or Dutch oven, combine the frozen stew base, water, vinegar, salt, and bouillon granules or cube. Cover and cook over low heat till thawed, about 20 minutes. Add cabbage and apple; simmer, covered, for 15 minutes. Add gingersnaps; cook and stir till thickened. Toss noodles with poppy seed. Serve noodles with stew. Makes 4 or 5 servings. |
MAIN DISHES/WITH PASTRY

MEXICAN PIZZA

2 tablespoons yellow cornmeal
2 cups Homemade Crisco Quick Bread Mix (page 89)
½ cup cold water
1 pound ground beef
¼ cup chopped green pepper
2 tablespoons Crisco
½ teaspoon chili powder
½ teaspoon salt
⅛ teaspoon pepper
1 can (16 ounces) refried beans
1 can (10½ ounces) pizza sauce with cheese
1 package (4 ounces) shredded mozzarella cheese

Preheat oven to 425°. Generously grease a 12-inch pizza pan. Sprinkle with the cornmeal. In bowl, combine Crisco Mix and the ¼ cup water. Stir with fork till dough follows fork around bowl. Knead on lightly floured surface 5 or 6 times. Roll to 14-inch circle; pat into prepared pizza pan. Crimp edges. Bake at 425° for 12 minutes. Meanwhile, in skillet, cook beef and green pepper in Crisco till meat is browned; drain off excess fat. Stir in the chili powder, salt, and pepper. Spread beans over baked crust. Top with meat mixture. Pour pizza sauce over meat. Bake at 425° for 8 to 10 minutes. Top with cheese and bake 1 to 2 minutes more. Let stand 5 minutes before cutting into wedges. Serve with bottled hot pepper sauce. Makes 6 servings.

CHEESE-TOPPED BEEF PIE

Crisco Pastry for single-crust 9-inch pie (page 44)
1 pound ground beef
½ cup evaporated milk
½ cup catsup
½ cup fine dry bread crumbs
¼ cup chopped onion
¼ teaspoon salt
¼ teaspoon dried oregano
⅛ teaspoon pepper
1 cup (4 ounces) shredded process American cheese
1 teaspoon Worcestershire sauce

Preheat oven to 350°. Line 9-inch pie plate with pastry. In a bowl, combine ground beef, evaporated milk, catsup, bread crumbs, onion, salt, crushed oregano, and pepper. Turn meat into pastry shell. Bake at 350° for 35 to 40 minutes. Toss cheese with Worcestershire sauce; sprinkle atop pie. Bake 10 minutes more. Remove from oven; let stand 10 minutes before serving. Trim with pickle slices, if desired. Serves 6.

CHEESE AND SALAMI PIE

Crisco Pastry for single-crust 9-inch pie (page 44)
1 cup evaporated milk
1 tablespoon flour
½ teaspoon pepper
½ cup (2 ounces) shredded process American cheese
8 ounces sliced salami, diced
1 cup diced, peeled, cooked potato
¼ cup chopped onion
2 tablespoons chopped pimiento

Preheat oven to 400°. Line 9-inch pie plate with pastry; prick shell. Bake at 400° for 10 minutes. Remove from oven and reduce oven temperature to 350°. In saucepan, blend milk, flour, and pepper. Cook and stir till bubbly. Remove from heat; stir in cheese till melted. Add salami, potato, onion, and pimiento. Turn into pastry shell. Bake at 350° for 35 to 40 minutes. Let stand 5 minutes before serving. Trim with parsley, if desired. Makes 6 servings.

LUNCHEON CHICKEN TARTS

Crisco Pastry for 6 tart shells (pages 44, 53)
½ cup mayonnaise or salad dressing
½ cup dairy sour cream
2 tablespoons finely chopped chutney
½ teaspoon curry powder
2 cups chopped cooked chicken
1 can (8 ounces) pineapple slices, drained and cut up
1 cup chopped celery
⅛ cup toasted slivered almonds

Preheat oven to 425°. Bake tart shells at 425° for 10 to 15 minutes or till golden brown. Cool. Remove from pans. Combine the mayonnaise, sour cream, chutney, and curry powder. Add the chicken, cut up pineapple, and celery. Toss lightly. Spoon chicken mixture into tart shells just before serving. Sprinkle the almonds over the top. Makes 6 servings.
**MAIN DISHES/WITH PASTRY, BISCUIT, OR DUMPLINGS**

**DOUBLE-DECKER PIE**

Crisco Pastry for single-crust 9-inch pie (page 44)
2 packages (10 ounces each) frozen chopped spinach
2 eggs, beaten
1 can (10 1/4 ounces) condensed cream of mushroom soup
1/4 cup flour
1 tablespoon prepared horseradish
1 teaspoon prepared mustard
1 can (15 ounces) corned beef hash
1 cup (4 ounces) shredded process American cheese
2 tablespoons chopped pimiento


**CLAM AND POTATO PIE**

Crisco Pastry for single-crust 9-inch pie (page 44)
2 medium potatoes, peeled and chopped
1/2 cup chopped onion
2 cans (7 1/2 ounces each) minced clams
2 tablespoons Crisco
4 teaspoons flour
2 tablespoons snipped parsley
1/2 teaspoon salt
Dash pepper
1/4 cup milk


**PIZZA QUICHE**

Crisco Pastry for single-crust 9-inch pie (page 44)
3/4 pound hot Italian-style pizza sausage
2 eggs
1 1/2 cups hot milk
2 cups (8 ounces) shredded Monterey Jack cheese
1/4 cup finely chopped canned green chilies
1/2 cup chopped celery
1/4 cup chopped onion
1/4 cup chopped green pepper
2 tablespoons Crisco
1 can (16 ounces) salmon, drained, bones and skin removed, and flaked
2 cups sifted flour
3 teaspoons baking powder
1/2 teaspoon salt
1/4 cup Crisco
1/4 cup milk
1 can (10 1/4 ounces) condensed cream of chicken soup
3 tablespoons milk
2 teaspoons lemon juice

Preheat oven to 400°. Line 9-inch pie plate with pastry. Crumble sausage, removing from casing, if necessary. In skillet, cook sausage until browned, breaking up with a fork; drain well. Beat eggs and stir in milk, sausage, cheese, and chilies. Turn into pastry shell. Bake at 400° for 25 to 30 minutes or till knife inserted off center comes out clean. Let stand about 10 minutes before serving. Makes 6 servings.

**SALMON AND BISCUIT PINWHEELS**

1/2 cup chopped celery
1/4 cup chopped onion
1/4 cup chopped green pepper
2 tablespoons Crisco
1 can (16 ounces) salmon, drained, bones and skin removed, and flaked
2 cups sifted flour
3 teaspoons baking powder
1/2 teaspoon salt
1/4 cup Crisco
1/4 cup milk
1 can (10 1/2 ounces) condensed cream of chicken soup
3 tablespoons milk
2 teaspoons lemon juice

EASY-TO-MAKE DUMPLINGS

Dumplings are easy to stir together and drop atop a bubbly meat or fruit mixture. To make Dumplings: In a bowl, combine 1 cup flour, 2 teaspoons baking powder, and ½ teaspoon salt. Stir in ¼ cup milk and 2 tablespoons Crisco, melted, just till moistened. Drop dough from tablespoon in 4 to 6 mounds atop a hot, bubbling stew in large saucepan. Cover tightly; let mixture return to boiling. Reduce heat and simmer about 15 minutes or till dumplings are done—don't lift cover during cooking. To make Herb Dumplings: Stir ¼ teaspoon of one of these herbs—dried oregano, tarragon, or sage, crushed, in with dry ingredients. For Sour Cream Dumplings: Reduce the milk to ⅛ cup and blend ½ cup dairy sour cream with the milk; prepare as for Dumplings.

**BEEF AND DUMPLINGS**

- 1 pound ground beef
- 2 tablespoons Crisco
- Pepper
- 1 can (16 ounces) cut green beans, undrained
- 1 can (10½ ounces) pizza sauce
- 2 teaspoons instant minced onion
- Jiffy Dumplings
- ½ cup (2 ounces) shredded process American cheese

In large saucepan, brown beef in the Crisco. Season meat with pepper. Stir in beans, pizza sauce, and onion. Heat till boiling. Skim off excess fat if necessary. Drop Jiffy Dumplings from tablespoon in 4 or 5 mounds atop boiling meat mixture. Cover saucepan; simmer about 17 minutes or till dumplings are done. (Don't lift cover during cooking.) Sprinkle cheese over dumplings. Makes 4 or 5 servings.

**LAMB CASSEROLE**

- 2 pounds boneless lamb, cut in 1-inch cubes
- ¼ cup flour
- 1 teaspoon paprika
- ½ cup Crisco
- 1 can (10½ ounces) condensed cream of celery soup
- 1 cup water
- 1 package (10 ounces) frozen peas with cream sauce
- 1 package (9 ounces) frozen onions with cream sauce
- Herb Dumplings (using sage)

Preheat oven to 350°. Coat lamb with mixture of flour and paprika. In skillet, brown meat in hot Crisco. Transfer meat to 3-quart casserole. Drain fat from skillet. To same skillet, add condensed soup; gradually stir in the 1 cup water. Add the frozen peas and onions in cream sauce. Cook and stir till bubbly. Pour over lamb. Bake, covered, at 350° for 45 minutes. Remove from oven and drop Herb Dumplings from tablespoon in 5 or 6 mounds atop bubbly mixture. Bake, covered, at 425° till dumplings are done, about 15 minutes. Serve with dairy sour cream, if desired. Makes 5 or 6 servings.

**BACON QUICHE**

- Crisco Pastry for single-crust 9-inch pie (page 44)
- ¼ cup sliced green onion
- 1 tablespoon Crisco
- 1 cup (4 ounces) shredded natural Swiss cheese
- 6 slices bacon, crisp-cooked and crumbled
- 3 eggs, beaten
- 1 cup light cream
- ½ teaspoon salt
- ½ teaspoon dry mustard
- Dash ground nutmeg
- 6 slices bacon, crisp-cooked and crumbled
- 1 cup light cream
- ½ teaspoon salt
- ½ teaspoon dry mustard
- Dash ground nutmeg

Preheat oven to 350°. Line 9-inch pie plate with pastry; flute edges. Do not prickle. Place a 12-inch square of foil over pastry; press in gently to loosely cover pastry. Add about 1½ cups dried beans to hold down foil and crust. Bake pastry at 425° for 15 to 18 minutes or till edges are lightly browned. Cool slightly; lift foil to remove beans. Reduce oven temperature to 325°. Cook onion in Crisco till tender. Sprinkle cheese over bottom of pastry; top with bacon and onion. Combine remaining ingredients. Pour over cheese in pastry shell. Bake at 325° for 40 to 45 minutes or till set. Let stand 10 minutes before serving. Makes 6 servings.
MEDLEY OF FAMILY FAVORITES

Here is a collection of Crisco recipes that’s as homespun as the chapter title. Scan the pages and discover delectable fried vegetables, sweet, crunchy fritters, and old-fashioned doughnuts. This chapter also has recipes for delicious snacks, appetizers, and sauces. And you can take the lumps out of gravy-making with the special gravy base.

French Fried Potatoes, French Fried Onion Rings (Recipes on page 28)
EASY STEPS TO FRENCH FRIED POTATOES

Use 1 or 2 medium potatoes per serving. Using knife or julienne French fry cutter, cut peeled potatoes into strips. For regular French fries, cut into \(\frac{3}{8}\)-inch strips. For extra thin French fries, cut into \(\frac{1}{8}\)-inch strips. Rinse or soak in cold water. Start heating enough Crisco to fill a saucepan half full, or a deep fryer within \(\frac{1}{2}\) inch of the fill mark.

"Quick Meal"
Dry potato strips thoroughly on paper toweling. Fry a layer of potato strips at a time in deep Crisco heated to 365°. Cook until potatoes are tender and lightly browned, about 10 to 15 minutes for \(\frac{3}{4}\)-inch fries or 15 to 18 minutes for \(\frac{1}{4}\)-inch fries. Drain potatoes on paper toweling. While frying remaining potatoes, keep fried ones hot in oven set at low temperature.

If desired, season with salt, garlic salt, or onion salt.

If desired, frozen potatoes can be used in place of fresh potatoes. For best results, fry about 10 to 15 minutes in Crisco using the above directions.

"Gourmet Style"
For extra crispy French fries use the "gourmet" method of two-step frying. Fry potatoes first time at 325° for about 3 minutes for \(\frac{3}{4}\)-inch fries or 6 minutes for \(\frac{1}{4}\)-inch fries. Remove and drain on paper toweling. Cool at least 15 minutes at room temperature. If desired, cool for up to 3 hours. To serve, reheat Crisco to 365° and fry \(\frac{1}{8}\)-inch potato strips a second time for 6 to 8 minutes or \(\frac{1}{4}\)-inch potato strips 10 to 12 minutes until golden brown. Drain on paper toweling.

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FRENCH FRIED ONION RINGS
(Photo on pages 26-27)

2 large onions (1 pound)
1 cup buttermilk
1 egg yolk, slightly beaten
1 tablespoon Crisco, melted
\(\frac{1}{2}\) cup flour
\(\frac{1}{4}\) teaspoon baking powder
\(\frac{1}{2}\) teaspoon salt
1 egg white
Crisco for shallow frying

Peel onions; cut into \(\frac{3}{4}\)-inch slices. Separate into rings. Combine buttermilk, egg yolk, and melted Crisco. Combine flour, baking powder, and salt. Add buttermilk mixture to dry ingredients; stir just till combined. Beat egg white till stiff; fold into buttermilk batter. Heat enough Crisco in skillet to 365° to make 1-inch deep. Dip onion rings in batter. Fry in hot Crisco about 3 minutes, turning once. Drain well on paper toweling. Makes 4 servings.

CRISPY POTATO PANCAKES

2 eggs
\(\frac{1}{4}\) cup milk
\(\frac{1}{2}\) small onion, cut in pieces
\(\frac{1}{4}\) cup flour
\(\frac{1}{4}\) teaspoon baking powder
1 teaspoon salt
Dash pepper
4 medium potatoes, peeled and cut in pieces
\(\frac{1}{2}\) cup Crisco

In blender container, put first 7 ingredients. Add half of the potatoes. Blend till potatoes are coarsely chopped. Add remaining potatoes; blend till coarsely chopped. Heat Crisco in large skillet. Using \(\frac{1}{4}\) cup measure for each pancake, drop batter into hot Crisco. Use spatula to spread batter evenly. Over medium-high heat, brown one side; turn and brown second side. It takes about \(\frac{1}{2}\) to 2 minutes per side. Serve hot with applesauce, if desired. Makes 12.

CHEESE AND EGGPLANT STACKS

6 or 8 eggplant slices
cut \(\frac{1}{2}\) inch thick and peeled
3 or 4 slices sharp process American cheese
1 egg, slightly beaten
\(\frac{1}{4}\) cup milk
Dash salt
1 cup crushed potato chips
\(\frac{1}{2}\) cup Crisco

Cook eggplant, covered, in small amount of boiling water 2 to 3 minutes. Drain. Place cheese slice between 2 eggplant slices. Combine egg, milk, and salt. Dip both sides of eggplant stacks in egg; coat with potato chip crumbs. In skillet, heat half the Crisco. Fry eggplant in hot Crisco till golden, 4 to 5 minutes. Add remaining Crisco and turn eggplant over; brown about 4 to 5 minutes. Serves 3 or 4.
### PAN-FRIED POTATOES

- 3 medium potatoes
- Salt and pepper
- \(\frac{1}{2}\) cup Crisco

Wash and peel the potatoes. Cut potatoes in \(\frac{3}{4}\)-inch slices. Season with salt and pepper. In a covered skillet, fry potatoes in hot Crisco over medium heat for 10 minutes. Turn potatoes carefully. Cook, uncovered, about 10 minutes longer, loosening slices of potatoes occasionally and browning all sides. Makes 4 servings.

### HERBED POTATOES

Prepare Pan-Fried Potatoes as above. The last 5 minutes of cooking, sprinkle the fried potatoes with 2 tablespoons finely chopped celery, 2 tablespoons finely chopped onion, 2 tablespoons snipped fresh parsley, and \(\frac{1}{2}\) teaspoon dried oregano, crushed. Sprinkle potatoes with salt and pepper to taste. Makes 4 servings.

### POTATO PUFFS

- Packaged instant mashed potatoes (enough for 4 servings)
- \(\frac{1}{4}\) cup flour
- 1 teaspoon baking powder
- \(\frac{1}{2}\) teaspoon seasoned salt
- 1 egg
- \(\frac{1}{4}\) cup finely chopped green onion
- 1 tablespoon snipped fresh parsley
- Crisco for deep frying

Prepare the instant mashed potatoes according to package directions except decrease water by \(\frac{3}{4}\) cup. Cool the mixture slightly. Combine the flour, baking powder, and seasoned salt; add to potato mixture along with the egg, green onion, and snipped parsley. Beat on medium speed of electric mixer till mixture is fluffy, about 2 minutes. Drop mixture by rounded tablespoonfuls into deep Crisco heated to 365°; fry till puffs of potato are brown, about 2 to 3 minutes, turning once. Drain thoroughly on paper toweling. Keep puffs hot in a preheated 300° oven while frying remaining puffs. Makes 12 to 18 puffs.

### DEEP-FRIED MASHED POTATO BALLS

- 3 medium potatoes (about 1 pound), peeled and cut up
- \(\frac{1}{4}\) cup water
- 2 tablespoons Crisco
- \(\frac{1}{4}\) teaspoon salt
- \(\frac{1}{4}\) teaspoon freshly ground nutmeg
- \(\frac{1}{4}\) cup flour
- 1 egg
- Crisco for deep frying

Cook potatoes in boiling salted water till tender; drain and mash. (Should have 2 cups mashed potatoes.) In saucepan, combine the \(\frac{1}{4}\) cup water, the 2 tablespoons Crisco, salt, and nutmeg; bring mixture to boil. Stir in the flour; cook and stir till mixture forms a ball. Cool slightly, about 2 minutes. By hand, beat in the egg. (Dough should be very thick.) Add to mashed potatoes, mixing well. Drop mixture by rounded tablespoonfuls into deep Crisco heated to 365°; fry, a few at a time, till potato balls are golden brown, about 2 to 3 minutes. Drain thoroughly on paper toweling. Serve hot. Makes about 16.

### FRIED TOMATOES

**For green tomatoes:** Slice unpeeled green tomatoes in \(\frac{3}{4}\)-inch thick slices. Dip tomato slices in a mixture of flour, salt, and pepper. In skillet, fry tomatoes slowly in hot Crisco until browned, adding additional Crisco as needed. Turn and brown other side.

**For ripe tomatoes:** Slice unpeeled firm ripe tomatoes in \(\frac{3}{4}\)-inch thick slices. Dip tomato slices in a mixture of 1 beaten egg and 1 tablespoon water. Then coat with fine dry bread crumbs. In skillet, quickly fry tomatoes on both sides in hot Crisco, adding additional Crisco as needed. Season with salt and pepper.
BEAN FRITTERS

1 can (16 ounces) cut green beans
1 1/2 cups flour
3 teaspoons baking powder
3/4 teaspoon salt
1 egg, beaten
1 cup milk
Crisco for deep frying

Drain the green beans thoroughly and cut up any large bean pieces; set aside. In a bowl, combine the flour, baking powder, and salt. Combine the egg, milk, and drained beans. Add bean mixture to dry ingredients. Mix just until moistened. Drop batter by tablespoonfuls into deep Crisco heated to 365°; fry, a few at a time, till fritters are golden brown, about 4 minutes, turning once. Drain on paper toweling. Makes 24.

CLAM FRITTERS

2 egg yolks, well beaten
1/2 cup milk
1/2 teaspoon instant minced onion
2 cans (7 1/2 ounces each) minced clams, drained
1 cup fine dry bread crumbs
1 tablespoon snipped fresh parsley
1 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon dried thyme, crushed
2 egg whites, stiffly beaten
Crisco for shallow frying

In a bowl, combine the egg yolks, milk, and onion; let stand 5 minutes. Stir in the drained clams, bread crumbs, parsley, salt, pepper, and thyme. Fold in the egg whites. In skillet, preheat enough Crisco to make 1/8 inch deep. Drop batter by tablespoonfuls into hot Crisco and fry till golden, turning once. Garnish with orange or lemon slices, if desired. Serves 6.

CHICKEN FRITTERS

1 1/2 cups flour
3 teaspoons baking powder
3/4 teaspoon salt
1 egg, beaten
1 cup milk
1 can (5 ounces) boned chicken
or 1/2 cup chopped cooked chicken or turkey
1/4 cup finely chopped onion
Crisco for deep frying

In a bowl, combine the flour, baking powder, and salt. Combine the egg, milk, chicken, and chopped onion; add to dry ingredients and mix just till moistened. Drop batter by tablespoonfuls into deep Crisco heated to 365°; fry, a few at a time, until golden brown, 3 to 4 minutes, turning once. Drain fritters on paper toweling. Serve hot fritters with Pimiento-Cheese Sauce. Makes about 24 fritters.

Pimiento-Cheese Sauce: In saucepan, melt 3 tablespoons Crisco. Stir in 2 tablespoons flour. Add 1 1/2 cups milk and 1/2 teaspoon salt all at once. Cook and stir over low heat until mixture is thickened and bubbly. Stir in 1/4 cup (2 ounces) shredded sharp process American cheese and 1 jar (2 ounces) diced pimientos, drained. Heat sauce. Makes 1 1/4 cups.

FRANK AND CORN FRITTERS

1 1/2 cups flour
3 teaspoons baking powder
2 teaspoons chili powder
3/4 teaspoon seasoned salt
1 egg, beaten
1 cup milk
1 tablespoon Crisco, melted
1 can (12 ounces) whole kernel corn with red and green sweet peppers, drained
4 frankfurters, finely chopped (1 1/2 cups)
Crisco for deep frying

In a bowl, combine the flour, baking powder, chili powder, and seasoned salt. Combine the egg, milk, and melted Crisco. Add to dry ingredients with the drained corn and chopped frankfurters. Stir just till moistened. Drop batter by tablespoonfuls into deep Crisco heated to 365°; fry, a few at a time, until golden brown, about 3 to 4 minutes, turning once. Drain on paper toweling. Serve with catsup and mustard. Makes about 24 fritters.
EASY WAY TO MAKE GRAVY

Eliminate the flour and water routine by thickening gravy with our easy method. Be smart and keep a supply of Crisco Brown Roux ready to use. It's easy to combine the three ingredients needed for Brown Roux: Blend 1 cup Crisco and 1 cup flour till smooth. Stir in 2 tablespoons Kitchen Bouquet. Refrigerate the mixture in a covered container till needed for gravy-making. To use the roux, combine 3 tablespoons roux for each cup of liquid (pan juices plus water) for gravy of medium thickness. Blend the roux into the liquid; cook and stir till gravy thickens and bubbles. Season gravy as desired with salt and pepper.

HOMEMADE CRISCO SAUCE MIX

| 1 1/2 cups nonfat dry milk powder | 1 cup flour |
| 2 teaspoons salt | 1/4 teaspoon white pepper |
| 1/2 cup Crisco |

CURRY SAUCE

In mixing bowl, combine the milk powder, flour, salt, and pepper. With pastry blender, cut in Crisco till mixture resembles small peas. Store in a tightly covered container in a cool place. Keep the mix on hand to quickly prepare the sauces suggested below. Makes 3 1/2 cups mix.

In saucepan, stir 1 cup cold water into 1/3 cup of the Homemade Crisco Sauce Mix. Stir in 1 teaspoon curry powder and 1 teaspoon instant minced onion. Cook and stir over medium heat till mixture thickens and bubbles. Serve over cooked vegetables or meat. Makes 1 cup sauce.

BLUE CHEESE SAUCE

In saucepan, stir 1 cup cold water into 1/3 cup of the Homemade Crisco Sauce Mix. Stir 2 tablespoons sliced green onion and 1 teaspoon instant chicken bouillon granules or 1 chicken bouillon cube into the mixture. Cook and stir over medium heat till mixture thickens and bubbles. Stir in 1/4 cup crumbled blue cheese and 1/2 cup dairy sour cream. Heat through, but do not boil. Makes about 1 1/2 cups sauce.

CHEESY-MUSHROOM SAUCE

In saucepan, stir 1 cup cold water into 1/3 cup of the Homemade Crisco Sauce Mix. Stir in 1/4 teaspoon Worcestershire sauce and 1/4 teaspoon paprika. Cook and stir over medium heat till mixture thickens and bubbles. Stir in 1 can (3 ounces) chopped mushrooms, drained, and 1/4 cup shredded sharp process American cheese. Heat just till cheese melts. Makes about 1 1/2 cups sauce.

For Cheese Sauce: Omit the mushrooms.
For Cheesy-Olive Sauce: Omit the mushrooms and stir in 1/4 cup sliced pitted ripe olives.
### WHITE SAUCE

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<tr>
<td>Crisco</td>
<td>¼ cup</td>
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<tr>
<td>Flour</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Milk</td>
<td>2 cups</td>
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<tr>
<td>Salt</td>
<td>1 teaspoon</td>
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In saucepan, melt the Crisco; stir in the flour. Add milk and salt all at once; cook and stir over low heat until mixture is thickened and bubbly. Makes 2 cups medium sauce.

### SAUCEPAN GRAVY FOR CHICKEN

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<th>Ingredient</th>
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<td>Chopped onion</td>
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<tr>
<td>Crisco</td>
<td>½ cup</td>
</tr>
<tr>
<td>Flour</td>
<td>¼ cup</td>
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<tr>
<td>Tablespoon instant chicken bouillon granules or chicken bouillon, cubes</td>
<td>1 tablespoon</td>
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<tr>
<td>Ground sage</td>
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<tr>
<td>Milk has a flour</td>
<td>2 cups</td>
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<tr>
<td>Snipped parsley</td>
<td>1 tablespoon</td>
</tr>
</tbody>
</table>

In saucepan, cook onion in Crisco till tender but not brown. Stir in the flour, bouillon granules, sage, and dash pepper. Add the milk all at once. Cook quickly, stirring constantly, till mixture thickens and bubbles. Stir in the snipped parsley. Makes 2 ½ cups gravy.

### CRISCO BARBECUE GLAZE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crisco</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Kitchen Bouquet</td>
<td>2 tablespoons</td>
</tr>
</tbody>
</table>

Combine Crisco and Kitchen Bouquet. Brush on steaks, hamburgers, chops, or chicken during grilling. Can be stored tightly covered for several weeks. For variety, try these:

**For Beef:** To ¼ cup Glaze, stir in 2 teaspoons prepared mustard, 1 clove garlic, crushed, and/or ½ teaspoon dried rosemary, crushed.

**For Chicken:** To ¼ cup Glaze, stir in 2 tablespoons catsup, 1 tablespoon lemon juice, and/or ½ teaspoon dried oregano, crushed.

**For Pork:** To ¼ cup Glaze, stir in 2 teaspoons prepared mustard and/or ¼ teaspoon sage.

### BARBECUE SAUCE FOR CHICKEN

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 ¼ cups</td>
</tr>
<tr>
<td>Crisco</td>
<td>½ cup</td>
</tr>
<tr>
<td>Chopped onion</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Vinegar</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Teaspoon sugar</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Chili powder</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Paprika</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Pepper</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Worcestershire sauce</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Bottled hot pepper sauce</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Mustard</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Cayenne pepper</td>
<td>1 clove</td>
</tr>
</tbody>
</table>

In a saucepan, combine all ingredients. Bring mixture to boil. Reduce heat and simmer 30 minutes. Use for basting poultry during grilling. Makes about 2 cups sauce.

### BARBECUE RIB SAUCE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopped onion</td>
<td>1 cup</td>
</tr>
<tr>
<td>Crisco</td>
<td>½ cup</td>
</tr>
<tr>
<td>Tomato sauce</td>
<td>1 can</td>
</tr>
<tr>
<td>Water</td>
<td>½ cup</td>
</tr>
<tr>
<td>Firmly packed brown sugar</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Lemon juice</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Worcestershire sauce</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Mustard</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Salt</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Pepper</td>
<td>¼ teaspoon</td>
</tr>
</tbody>
</table>

In saucepan, cook onion in Crisco until tender, but not brown. Add tomato sauce, water, brown sugar, lemon juice, Worcestershire sauce, mustard, salt, and pepper. Bring mixture to boil. Reduce heat and simmer the mixture, uncovered, 15 minutes. Makes enough barbecue sauce to baste 4 pounds loin back ribs or spareribs.
### FAMILY FAVORITES/SNACKS & APPETIZERS

#### PASTA SNACKS

| Assorted pasta (such as bow ties, wheels, and spirals) | In a large saucepan, cook the pasta in boiling salted water till tender, yet firm, about 10 minutes. If desired, keep the various shapes of pasta separate while cooking and frying. Drain the pasta very thoroughly. Fry pasta, a few pieces at a time, in deep Crisco heated to 365°. Fry till pasta is golden, about 2 minutes. Drain on paper towel. Immediately sprinkle generously with seasoned salt. Serve warm or cool. |
| Crisco for deep frying | Wash and peel the potatoes. Using a waffle slicer, knife, or the thinnest slicer on your hand grater, cut the potatoes into very thin slices. Rinse the potatoes well in cold water and thoroughly pat dry with paper towel. Fry potatoes in deep Crisco heated to 365°. Fry till potatoes are golden brown, about 3 to 5 minutes. Stir potatoes while frying to keep them from sticking together. Drain on paper towel and sprinkle with salt to taste. Makes about 4½ cups. |
| Seasoned salt | |

#### POTATO CHIPS

| 3 medium baking potatoes (1 pound) | Preheat oven to 300°. In 11x7x1½-inch baking pan, melt the Crisco in the 300° oven. When melted, stir in the chili powder, Worcestershire sauce, cayenne, and garlic salt. Add the cashews and pecans and toss to coat the nuts. Spread nuts evenly in the baking pan. Bake at 300° for 20 to 25 minutes, stirring once or twice. Sprinkle the nuts with additional salt, if desired. Makes about 4 cups nuts. |
| Crisco for deep frying | Salt |
| | Snacking-Good Nuts

#### SNACKING-GOOD NUTS

| ½ cup Crisco | 1½ cups peanuts |
| 2 teaspoons chili powder | 1½ cups Cheddar cheese-seasoned croutons |
| 1 teaspoon Worcestershire sauce | 1 cup pretzel sticks |
| ½ teaspoon cayenne pepper | 1 cup dry raw cashews |
| ½ teaspoon garlic salt | 2 cups bite-size shredded wheat squares |
| 2 cups cashews | 2 cups oval-shaped oat cereal |
| 2 cups pecans | 2 cups cold water |

#### PARTY CEREAL SNACK

| ½ cup Crisco | 1 cup flour |
| 2 teaspoons Worcestershire sauce | ¾ cup grated Parmesan cheese |
| 1 teaspoon garlic powder | ½ teaspoon salt |
| ½ teaspoon onion salt | Dash garlic powder |
| Several dashes bottled hot pepper sauce | 1 cup cold water |
| 2 cups oval-shaped oat cereal | 2 tablespoons Crisco, melted |
| 2 cups bite-size shredded wheat squares | 1 egg, slightly beaten |
| 1¼ cups peanuts | 2 cups (about 8 ounces) fresh mushrooms, sliced ¼ inch thick |
| 1½ cups Cheddar cheese-seasoned croutons | Crisco for deep frying |

#### BATTER-FRIED MUSHROOMS

| 1 cup flour | In mixing bowl, combine the flour, cheese, salt, and garlic powder. Stir in the water, melted Crisco, and egg; beat till smooth. Pat the mushrooms dry. Dip mushrooms into batter. Fry, a few mushrooms at a time, in deep Crisco heated to 365°. Fry till mushrooms are golden, about 3 minutes, turning once. Drain on paper towel. Salt lightly and serve immediately. |
| ½ cup grated Parmesan cheese | |
AN APPETIZER SURPRISE

Serve an appetizer that will delight your guests—egg rolls. They're easy to prepare and they look special. Buy the thinly rolled 7-inch squares of dough, called egg roll skins, at some supermarkets or at oriental food shops. Shaping the egg rolls is easy. Just lay the egg roll skin cornerwise in front of you. Spread a filling of your choosing in a strip across the center. Fold up the bottom corner, then fold in the corners from each side, as shown. Roll up and moisten the last corner to seal. Deep fry the egg rolls in pure, all-vegetable Crisco. Cut them in appetizer-size pieces. Serve while hot.

CHICKEN EGG ROLLS

1 can (5 ounces) boned chicken, chopped or 1/2 cup chopped cooked chicken
1 can (2 ounces) chopped mushrooms, drained and finely chopped
1/4 cup chopped celery
1 teaspoon soy sauce
1/2 teaspoon curry powder
4 egg roll skins
Crisco for deep frying
Bottled sweet-sour sauce

In a bowl, combine the chopped chicken, chopped mushrooms, celery, soy sauce, and curry powder. Spread some of the filling in strip across center of the egg roll skin. Fold up one corner of the egg roll skin; fold in corners from each side. (See photo above). Roll up, moistening underside of last corner with water to seal. Repeat with remaining skins. Fry in deep Crisco heated to 365° till egg rolls are golden brown, 2 to 3 minutes. To serve, cut each egg roll in thirds and serve with the bottled sweet-sour sauce. Makes 4 rolls or 12 appetizer pieces.

FRIED CHEESE CUBES

Assorted natural cheeses, cut in 1/2-inch cubes*
Beaten egg
Fine dry bread crumbs
Crisco for deep frying

If using soft cheeses, shape crust around the soft center as much as possible. Dip cheese cubes in beaten egg, then coat with crumbs. Repeat dipping in egg and crumbs for a second layer. (A thick coating prevents cheese from leaking through during frying.) Fry, a few cubes at a time, in deep Crisco heated to 365° till cubes are golden, about 1/2 minute. Serve warm.

*Use soft cheeses with a crust (Camembert or Brie), semi-hard cheeses (Bel Paese or Brick), or hard cheeses (Cheddar, Edam, and Gouda).

ZIPPY MEATBALL APPETIZERS

1 egg, beaten
3/4 cup soft bread crumbs
(about 1 slice of bread)
1/4 cup chili sauce
1/2 teaspoon salt
1/2 teaspoon instant minced onion
1/4 teaspoon garlic powder
1/4 pound ground beef
1/2 cup Crisco
Bottled barbecue sauce

In a bowl, combine the egg, crumbs, chili sauce, salt, instant minced onion, and garlic powder. Add ground beef and mix thoroughly. Shape mixture into about 30 small meatballs. In large skillet, brown meatballs slowly on all sides in hot Crisco. Continue cooking till meatballs are done, shaking skillet to turn meatballs. Keep meatballs hot; serve on wooden picks and dip in warmed barbecue sauce. Makes about 30 meatballs.
### CRAB BITES

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 cup water</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon milk</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon instant</td>
<td></td>
</tr>
<tr>
<td>minced onion</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon Worcestershire</td>
<td></td>
</tr>
<tr>
<td>sauce</td>
<td></td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>3/4 teaspoon garlic powder</td>
<td></td>
</tr>
<tr>
<td>Dash pepper</td>
<td></td>
</tr>
<tr>
<td>1/2 cup packaged instant</td>
<td></td>
</tr>
<tr>
<td>mashed potatoes</td>
<td></td>
</tr>
<tr>
<td>1 can (7 1/2 ounces) crab</td>
<td></td>
</tr>
<tr>
<td>meat, drained and flaked</td>
<td></td>
</tr>
<tr>
<td>1 egg, slightly beaten</td>
<td></td>
</tr>
<tr>
<td>1/2 cup fine dry bread crumbs</td>
<td></td>
</tr>
<tr>
<td>Crisco for deep frying</td>
<td></td>
</tr>
<tr>
<td>Bottled cocktail sauce</td>
<td></td>
</tr>
</tbody>
</table>

In a saucepan, heat water, milk, onion, Worcestershire sauce, salt, garlic powder, and pepper to a boil. Remove from heat. Stir in the dry potatoes and whip with a fork till fluffy. Add the crab meat. Shape mixture into bite-size balls. Dip in beaten egg; then roll in crumbs. Fry a few at a time, in deep Crisco heated to 365°F till balls are golden brown, about 1 minute. Drain on paper toweling. Serve warm as appetizer with cocktail sauce. Makes 24 appetizers.

### CRISPY FRIED SHRIMP

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2 pounds fresh shrimp</td>
<td></td>
</tr>
<tr>
<td>1 cup milk</td>
<td></td>
</tr>
<tr>
<td>1 cup fine dry bread crumbs</td>
<td></td>
</tr>
<tr>
<td>1 egg, beaten</td>
<td></td>
</tr>
<tr>
<td>Crisco for deep frying</td>
<td></td>
</tr>
</tbody>
</table>

Peel shell from the shrimp, leaving last section and tail intact. With the point of a sharp knife, remove the dark vein. Dip the shrimp in milk, then in fine dry bread crumbs; dip coated shrimp in egg and then again in the bread crumbs. Fry in deep Crisco heated to 365°F till well browned, about 2 minutes. Drain on paper toweling. Serve while hot with desired sauce.

### CHEESY PASTRY STICKS

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crisco Pastry for</td>
<td></td>
</tr>
<tr>
<td>double-crust 9-inch pie</td>
<td>(page 44)</td>
</tr>
<tr>
<td>1 cup (4 ounces) shredded</td>
<td></td>
</tr>
<tr>
<td>sharp natural Cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon paprika</td>
<td></td>
</tr>
<tr>
<td>1/4 teaspoon dry mustard</td>
<td></td>
</tr>
</tbody>
</table>

Preheat oven to 425°F. Prepare pastry, adding the cheese, paprika, and mustard to pastry mixture before water is added. Gently form pastry into a ball. Roll out on floured surface to a 16x12-inch rectangle. Cut into sticks 1/2 inch wide and about 4 inches long. Place on ungreased baking sheet. Bake at 425°F about 10 minutes or till golden brown. Remove from baking sheet and cool. Makes 7 to 8 dozen sticks.

### HAM BALL APPETIZERS

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 egg, beaten</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon milk</td>
<td></td>
</tr>
<tr>
<td>1 can (5 ounces) water</td>
<td></td>
</tr>
<tr>
<td>chestnuts, drained and</td>
<td></td>
</tr>
<tr>
<td>finely chopped</td>
<td></td>
</tr>
<tr>
<td>3/4 cup chopped green onion</td>
<td></td>
</tr>
<tr>
<td>with tops</td>
<td></td>
</tr>
<tr>
<td>1 small clove garlic, crushed</td>
<td></td>
</tr>
<tr>
<td>1/2 pound ground</td>
<td></td>
</tr>
<tr>
<td>fully cooked ham</td>
<td></td>
</tr>
<tr>
<td>1/2 pound ground pork</td>
<td></td>
</tr>
<tr>
<td>1/2 cup Crisco</td>
<td></td>
</tr>
</tbody>
</table>

In a bowl, combine the egg, milk, chopped water chestnuts, onion, and garlic. Add ham and pork and mix thoroughly. Using about 2 teaspoons mixture for each, form into marble-size meatballs. In large skillet, brown slowly on all sides in hot Crisco. Continue cooking till done, shaking skillet to turn meatballs. Keep meatballs hot and serve on wooden picks. Makes about 5 dozen.

### APPETIZER DRUMSTICKS

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 pounds chicken wings</td>
<td></td>
</tr>
<tr>
<td>1/4 cup finely crushed rich</td>
<td></td>
</tr>
<tr>
<td>round crackers</td>
<td></td>
</tr>
<tr>
<td>1/4 cup sesame seed, toasted</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon paprika</td>
<td></td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>1/2 cup Crisco, melted</td>
<td></td>
</tr>
</tbody>
</table>

Preheat oven to 375°F. Cut wings in pieces and use the meatier “drumstick” piece for appetizers. (Use remaining wing pieces for soups.) Combine cracker crumbs, sesame seed, paprika, and salt. Brush meatier end of “drumsticks” with melted Crisco. Roll in cracker mixture. Place in large shallow baking pan (don’t crowd). Bake at 375°F for 40 to 45 minutes. Makes 16 to 18 appetizers.
APPLE BUTTER DOUGHNUTS

4 cups Homemade Crisco Quick Bread Mix (page 89)
1/4 cup granulated sugar
2 eggs
1/4 cup apple butter
2 teaspoons vanilla
Crisco for deep frying
3 cups confectioners sugar
(sift if lumpy)
3 tablespoons apple butter
3 to 4 tablespoons milk
1 1/4 cups chopped pecans

In bowl, combine Crisco Quick Bread Mix and granulated sugar. Combine eggs, 1/4 cup apple butter, and vanilla. Add to dry ingredients; mix till smooth. Cover; chill 2 to 3 hours. On well-floured surface, knead dough 8 to 10 times. Roll 1/2 inch thick. Cut with floured 2 1/2-inch doughnut cutter. Fry in deep Crisco heated to 365° till doughnuts are golden, about 3 minutes; turn once. Drain on paper toweling. Combine confectioners sugar, 3 tablespoons apple butter, and milk; mix well. Dip warm doughnuts in frosting; dip in pecans. Makes 18 doughnuts and holes.

SPICY CHOCOLATE DOUGHNUTS

1 1/4 cups sugar
2 eggs, beaten
1/4 cup Crisco, melted
1 teaspoon vanilla
4 cups sifted flour
1/4 cup unsweetened cocoa powder
4 teaspoons baking powder
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon baking soda
1/4 cup buttermilk
Crisco for deep frying
Cinnamon Glaze

Gradually add sugar to eggs; beat till thick and lemon-colored. Stir in 1/4 cup melted Crisco and vanilla. Combine flour, cocoa powder, baking powder, cinnamon, salt, and soda. Stir into egg mixture alternately with buttermilk. Cover; chill well. (Dough will be slightly sticky.) On lightly floured surface, roll half the dough 1/2 inch thick. Keep remaining dough chilled. Cut with floured 2 1/2-inch doughnut cutter. Fry in deep Crisco heated to 365° about 3 minutes; turn once. Drain on paper toweling. Dip warm doughnuts in Cinnamon Glaze. Makes 24 doughnuts.

Cinnamon Glaze: Combine 4 cups confectioners sugar (sift if lumpy), 1 teaspoon vanilla, and 1/2 teaspoon ground cinnamon. Add enough milk to make desired consistency.

DOUBLE ORANGE DOUGHNUTS

3 3/4 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
2 eggs, beaten
1/4 cup sugar
1 teaspoon vanilla
1 teaspoon grated orange peel
1/2 cup orange juice
1/4 cup Crisco, melted
Crisco for deep frying
Orange Glaze


Orange Glaze: Stir together 2 cups confectioners sugar (sift if lumpy), 1 teaspoon vanilla, and 3/4 teaspoon ground cinnamon. Add enough milk to make desired consistency.

NUTTY DOUGHNUT BALLS

2 cups sifted flour
1/4 cup sugar
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 egg, beaten
1/2 cup milk
1 teaspoon grated orange peel
1/4 cup orange juice
1/4 cup Crisco, melted
1/2 cup coarsely chopped pecans
Crisco for deep frying

In mixing bowl, combine the flour, sugar, baking powder, 1 teaspoon salt, cinnamon, and nutmeg. Combine the egg, milk, orange peel, and nutmeg. Stir into dry ingredients until moistened. Stir in pecans. Drop by teaspoonfuls into deep Crisco heated to 365° and fry till doughnuts are brown, about 3 minutes, turning once. Drain on paper toweling. Roll in sugar, if desired. Makes about 30.
DOUGHNUT-MAKING TIPS

On lightly floured surface, roll chilled dough about ¼ inch thick. Dip doughnut cutter in flour between cuts; cut straight down.

Heat Crisco in saucepan to 365° using frying thermometer to check temperature. Fry a few doughnuts at a time, turning once.

Use a slotted spoon or fork to remove doughnuts from hot Crisco. Drain on paper toweling before frosting or sugar coating.

SUGAR-COATED SOUR MILK DOUGHNUTS

4 cups sifted flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
½ teaspoon cream of tartar
¾ cup sugar
¾ cup Crisco
3 eggs
1 cup sour milk
(1 tablespoon vinegar plus enough milk to make 1 cup)
Crisco for deep frying

Combine the flour, baking soda, salt, nutmeg, and cream of tartar. In large mixing bowl, cream the ¾ cup sugar and the Crisco; beat in eggs. Add flour mixture alternately with sour milk, beating just till blended. Cover and chill at least 2 hours. On floured surface, roll dough ¼ inch thick. Cut with floured 2¼-inch doughnut cutter. Fry in deep Crisco heated to 365° till doughnuts are golden brown, about 2 to 3 minutes, turning once. Drain on paper toweling. Roll in granulated sugar. Makes 24 doughnuts and 24 holes.

FRIED APPLE RINGS

4 to 6 tart cooking apples, peeled and cored
1 cup flour
2 tablespoons sugar
1 teaspoon baking powder
Dash salt
2 eggs, slightly beaten
½ cup milk
1 tablespoon Crisco, melted
Crisco for shallow frying
Cinnamon-sugar

Combine flour, sugar, baking powder, and salt. Add dry mixture; beat till smooth. In large heavy skillet, preheat enough Crisco to 365° to make ½ inch deep. Dip apple slices, one at a time, in batter to coat well. Fry apple rings in hot Crisco about 2½ to 3 minutes, or till brown and edges are crispy, turning once. Drain on paper toweling. Sprinkle warm rings with cinnamon-sugar. Serve warm. Makes 18 to 24.

FRIED DROP CAKES

2 egg yolks
¾ cup sugar
1 cup sifted cake flour
1¼ teaspoons baking powder
½ teaspoon salt
½ cup milk
2 egg whites
Crisco for shallow frying
Granulated sugar

Beat egg yolks and ¾ cup sugar together. Combine the flour, baking powder, and salt; add to egg mixture alternately with milk. Beat egg whites till stiff; fold into flour mixture. In large heavy skillet, preheat enough Crisco to 365° to make ½ inch deep. Drop batter by tablespoonfuls into hot Crisco and fry till golden, about 2 minutes, turning once. Drain on paper toweling. Sprinkle warm cakes generously with granulated sugar. Serve warm. Makes 16.
### APRICOT FRITTERS

1 can (29 ounces) unpeeled apricot halves, thoroughly drained  
1 egg  
½ cup milk  
1 tablespoon Crisco, melted  
1 cup flour  
2 tablespoons granulated sugar  
1 teaspoon baking powder  
¼ teaspoon salt  
Crisco for deep frying  
Confectioners sugar

Dry apricot halves on paper toweling until as dry as possible. Beat egg with milk; stir in the melted Crisco. Combine the flour, granulated sugar, baking powder, and salt; add to egg mixture and stir just until mixed. Dip apricots in batter. Fry, a few at a time, in deep Crisco heated to 365° until fritters are brown, about 4 minutes, turning once. (Do not use the frying basket.) Drain on paper toweling. Roll in confectioners sugar. Serve warm. Makes 16 to 18.

### ROSETTES

2 eggs  
1 tablespoon granulated sugar  
¼ teaspoon salt  
1 cup flour  
1 cup milk  
1 teaspoon vanilla  
Crisco for deep frying  
Confectioners sugar

In a bowl, combine eggs, granulated sugar, and salt; beat well. Add flour, milk, and vanilla; beat till smooth. Heat rosette iron in deep Crisco heated to 365° till iron is very hot, about 2 minutes.* Remove iron and drain off excess fat. Dip hot iron into batter to ¼ inch from top of iron; dip at once into hot Crisco (365°). Fry rosette till golden, about ½ minute. Lift iron out; tip slightly to drain off excess fat. With fork, push rosette off iron onto paper toweling. Reheat iron for 1 minute; make next rosette. Repeat. Sift confectioners sugar over cooled rosettes. Makes about 42.

*Note: If batter slips off, iron is too cold; if batter sticks, iron is too hot.
What could make you prouder than to serve a homemade pie with a delicious flaky crust? Tender pastry is really no trouble at all when you follow our Crisco recipe and "Look & Cook" instructions for best results. When you're in a hurry, try our special recipe for the Crisco Pie Crust Master Mix that makes flaky pastry as "easy as pie."
Recipes in this chapter include luscious-tasting, oven-baked fruit pies, make-ahead favorites from the freezer or refrigerator, and tempting easy-to-serve tarts. Each recipe boasts a flaky Crisco pastry and is sure to bring praises from the family.

**CRISCO PASTRY**

**SINGLE-CRUST PIE**
- 1½ cups sifted flour
- ½ teaspoon salt
- ½ cup Crisco
- 2 to 3 tablespoons water

**DOUBLE-CRUST OR LATTICE-TOP 9-INCH PIE OR 6 TO 8 TART SHELLS**
- 2 cups sifted flour
- 1 teaspoon salt
- ¾ cup Crisco
- 3 to 4 tablespoons water

In mixing bowl, combine flour and salt. Cut in Crisco with pastry blender or two knives until mixture is uniform (mixture should be fairly coarse). Sprinkle with water, a tablespoon at a time; toss lightly with fork. When all water has been added, work dough into a firm ball.

**For a single-crust pie:**
Press dough into a flat circle with smooth edges. On lightly floured board or pastry cloth, roll dough to a circle ⅛ inch thick and about 1½ inches larger than inverted pie plate. Gently ease dough into the pie plate, being careful not to stretch the dough. Trim ¼ inch beyond edge of pie plate. Fold under to make double thickness around rim. flute edge of pastry as desired.

**To bake without filling:** Preheat oven to 425°. Prick bottom and sides of crust with fork. Bake 10 to 15 minutes or till lightly browned.

**To bake with filling:** Preheat oven to temperature stated in recipe. Do not prick dough. Bake according to recipe directions.

**For a double-crust pie:**
Divide dough into two parts; press into flat circles with smooth edges. On lightly floured board or pastry cloth, roll bottom crust to a circle ⅛ inch thick and about 1½ inches larger than inverted pie plate. Gently ease dough into pie plate, being careful not to stretch the dough. Trim ¼ inch beyond edge of pie plate. Fold under to make double thickness around rim. flute edge of pastry as desired.

**To bake without filling:** Preheat oven to 425°. Prick bottom and sides of crust with fork. Bake 10 to 15 minutes or till lightly browned.

**To bake with filling:** Preheat oven to temperature stated in recipe. Do not prick dough. Bake according to recipe directions.

**HOMEMADE CRISCO PIE CRUST MIX**
- 6 cups sifted flour
- 1 tablespoon salt
- 1 pound (2⅔ cups) Crisco

In large mixing bowl, mix flour and salt. Cut in Crisco with pastry blender or two knives until mixture is uniform and very fine. Store in a covered container, such as an empty 3-pound Crisco can. No refrigeration is needed. To use, measure mix into a bowl. Sprinkle water over mix, a tablespoon at a time; toss lightly with a fork. When all water has been added, work dough into a firm ball. Follow directions above for rolling and baking. Makes about 8 cups mix.

**For single-crust pie:** Use 1½ cups of the Crisco Pie Crust Mix and 3 tablespoons water.

**For double-crust or lattice-top pie:** Use 2⅔ cups of the Crisco Pie Crust Mix and 4 tablespoons water.
GUIDE TO EASY PASTRY

1. For flaky pastry, use a pastry blender or two knives to cut creamy Crisco into the flour-salt mixture. The mixture should be uniform—fairly coarse.

2. Add water, a tablespoon at a time, sprinkling it evenly over the Crisco-flour mixture and tossing mixture lightly with a fork. Do not stir.

3. Gently press mixture into a ball. On floured surface, flatten ball into a perfect circle by pressing with edge of hand across in both directions.

4. Roll dough to ⅛ inch thickness in spoke fashion from center to edge. Lift rolling pin as you reach edge to keep pastry an even thickness.

5. Transfer pastry to pie plate over rolling pin by lifting one edge of pastry onto pin and rolling around pin. Carefully unroll over the pie plate.

6. Gently ease pastry into pie plate being cautious not to stretch the pastry. Finish edge of the pie as directed for a single- or double-crust pie.
CRAN-CHERRY PIE

Crisco Pastry for lattice-top 9-inch pie (page 44)
1 can (21 ounces) cherry pie filling
1 can (16 ounces) whole cranberry sauce
¼ cup sugar
3 tablespoons quick-cooking tapioca
1 teaspoon lemon juice
¼ teaspoon ground cinnamon
2 tablespoons butter or margarine
Milk

In bowl, combine pie filling, cranberry sauce, sugar, tapioca, lemon juice, and cinnamon. Let stand for 15 minutes. Preheat oven to 400°. Line 9-inch pie plate with pastry. Fill pastry shell with fruit mixture. Dot with butter or margarine. Place lattice crust over filling; seal and flute edges. Brush lattice top with a little milk for better browning. Bake at 400° for 40 to 45 minutes or till crust is golden brown. Cover edges of crust with foil after 15 minutes to prevent edges from overbrowning.

MACAROON CUSTARD PIE

Crisco Pastry for single-crust pie (page 44)
4 eggs
1½ cups milk
1 cup sugar
1 teaspoon vanilla
½ teaspoon salt
¼ teaspoon ground nutmeg
1½ cups shredded or flaked coconut

Preheat oven to 425°. Line 9-inch pie plate with pastry. In a bowl, beat eggs with rotary beater. Add milk, sugar, vanilla, salt, and nutmeg; blend thoroughly. Stir in the coconut. Pour mixture into pastry-lined pie plate. Bake at 425° for 15 minutes. Reduce oven temperature to 350° and bake about 30 minutes longer or until a knife inserted in filling halfway between center and edge comes out clean. Cool.

LATTICE-TOP PEACH PIE

(Cover photo)

Crisco Pastry for lattice-top 9-inch pie (page 44)
3 cans (16 ounces each) sliced cling peaches
¼ cup sugar
¼ cup flour
¼ teaspoon ground nutmeg
Dash salt
1 tablespoon butter or margarine
1 tablespoon lemon juice
½ teaspoon grated orange peel
½ teaspoon almond extract

Preheat oven to 400°. Line 9-inch pie plate with pastry. Drain peaches thoroughly, reserving ½ cup syrup. In saucepan, combine sugar, flour, nutmeg, and salt. Add reserved syrup. Cook and stir till mixture thickens and bubbles. Add butter or margarine, lemon juice, orange peel, and almond extract; then stir in the peaches. Turn peach mixture into pastry-lined pie plate. Place lattice crust over filling; seal and flute edges. Sprinkle top of pie with a little sugar, if desired. Bake at 400° for 40 to 45 minutes or till crust is golden brown. Cover edges of crust with foil after 15 minutes to prevent edges from overbrowning.

APPLE PIE WITH CHEESE TOPPER

(Photo on pages 42-43)

Crisco pastry for double-crust 9-inch pie (page 44)
½ cup light raisins (optional)
6 to 8 tart apples, peeled, cored, and sliced (6 cups)
½ teaspoon grated lemon peel
1 teaspoon lemon juice
½ cup sugar
2 tablespoons flour
¼ teaspoon ground nutmeg
Dash salt
Cheese Topper

Preheat oven to 400°. Line 9-inch pie plate with pastry. Pour boiling water over raisins and let stand 5 minutes; drain. Toss apples with lemon peel, juice, and drained raisins. Combine sugar, flour, nutmeg, and salt; mix with apples. Turn into pastry-lined pie plate. Place top crust over apples; seal and flute edges. Cut slits for escape of steam. Bake at 400° for 50 to 60 minutes or till done. Cover edges with foil after 15 minutes to prevent overbrowning. Serve warm pie with Cheese Topper.

Cheese Topper: Have ½ cup (2 ounces) shredded Cheddar cheese and 1 package (3 ounces) cream cheese at room temperature. In small mixing bowl, combine cheeses and 2 tablespoons milk; beat till fluffy and nearly smooth.
SIMPLE TOP CRUST IDEAS

For an easy lattice top, cut ⅛- to ¼-inch wide strips, using pastry wheel or knife. Lay strips across pie in one direction, then the other. Do not weave. Seal bottom crust over pastry strips and flute edge.

Instead of a lattice top on a pie, roll pastry to a 7-inch circle; cut into wedges using pastry wheel or knife. Place wedges atop filling (works best with fillings that are fairly even as in photo). Bake pie.

Make a double-crust pie special by cutting out designs with small cookie cutters before top crust is placed over filling. Vary cutter to suit the occasion. Bake pastry cutouts separately; place atop baked pie.

To make a snowflake design in the top crust, roll pastry into a circle; fold into quarters. Use a sharp knife to make slits through all thicknesses of pastry. Unfold and place over filling; seal and flute edges.

CHERRY-PECAN PIE

Crisco Pastry for double-crust
9-inch pie (page 44)
2 cans (16 ounces each) pitted tart red cherries (water pack)
1 cup sugar
3 tablespoons quick-cooking tapioca
Several drops red food coloring (optional)
¼ teaspoon salt
½ cup toasted chopped pecans

Line 9-inch pie plate with pastry. Drain cherries, reserving ¾ cup juice. In bowl, combine reserved cherry juice, cherries, sugar, tapioca, food coloring, and ¼ teaspoon salt. Let stand 20 minutes. Preheat oven to 400°. Stir pecans into cherry mixture. Turn mixture into pastry-lined pie plate. Place top crust over filling; seal and flute edges. Cut slits in top crust for escape of steam. Bake at 400° for 40 to 50 minutes or till crust is golden brown. Cover edges of crust with foil after 15 minutes to prevent edges from overbrowning.
DEEP-DISH PEACH PIE

Crisco Pastry for single-crust pie (page 44)
1 cup sugar
3 tablespoons flour
\(\frac{1}{4}\) teaspoon ground nutmeg
6 cups thickly sliced, peeled, pitted peaches (2-3 pounds)
\(\frac{1}{4}\) cup grenadine syrup
1 tablespoon lemon juice
2 tablespoons butter

Preheat oven to 375°. Combine sugar, flour, and nutmeg; toss with peaches till coated. Let stand 5 minutes. Stir in grenadine and lemon juice. Turn into 6x8x2-inch glass baking dish; dot with butter. Roll pastry to 9-inch square. Place over peaches; trim and crimp to edges of dish. Cut slits in pastry for escape of steam. Place on baking sheet. Bake at 375° for 50 to 60 minutes or till golden brown.

RASPBERRY PIE

Crisco Pastry for lattice-top 9-inch pie (page 44)
2 packages (10 ounces each) frozen red raspberries
\(\frac{1}{4}\) cup sugar
3 tablespoons quick-cooking tapioca

Line 9-inch pie plate with pastry. Partially thaw berries. Combine sugar, tapioca, and dash salt; mix with berries. Let stand 15 minutes. Preheat oven to 425°. Spoon mixture into pie plate. Place lattice crust over filling; seal edges. Bake at 425° for 35 to 40 minutes or till golden. Cover edges after 15 minutes to prevent overbrowning.

RAISIN PUDDING PIE

Crisco Pastry for double-crust 9-inch pie (page 44)
2 cups raisins
1 package (3% ounces) regular lemon pudding and pie filling mix
1 tablespoon butter or margarine

Line 9-inch pie plate with pastry. Pour boiling water over raisins; let stand 10 minutes; drain. Preheat oven to 400°. Prepare pudding following package directions. Stir in butter and raisins; pour into pie plate. Place top crust over filling; seal and flute edges. Cut slits in top crust. Bake at 400° for 35 to 40 minutes or till golden brown. Cover edges after 15 minutes to prevent overbrowning.

CHERRY OR APPLE TURNOVER PIES

2 cups sifted flour
1 teaspoon salt
2 tablespoons sugar
\(\frac{3}{4}\) cup Crisco
4 tablespoons water
1 can (20 to 22 ounces) cherry or apple pie filling
\(\frac{1}{2}\) cup confectioners sugar
1 tablespoon milk
Few drops vanilla

Preheat oven to 425°. Combine flour, salt, and sugar. Cut in Crisco with pastry blender or two knives until mixture is uniform. Sprinkle dough with water, a tablespoon at a time; toss lightly with fork. Work dough into firm ball. Divide pastry in half. On a lightly floured surface, roll one half into a 10-inch square. Cut into four 5-inch squares. Repeat with other half of dough.

Place 3 tablespoons filling in center of each square. Fold over one side of pastry to form a rectangle. Seal edges firmly with a fork. Prick or slit tops for escape of steam. Bake on ungreased baking sheet at 425° for 12 to 15 minutes till lightly browned. Glaze warm turnovers. Makes 8.

Glaze: Mix confectioners sugar, milk, and vanilla.

PIE FREEZING TIPS

Stockpile your freezer with homemade fruit pies made with Crisco pastry. For successful freezing, follow these guidelines: Prepare double-crust pie as usual, treating light-colored fruits with ascorbic acid color keeper to keep fruits from darkening. Do not cut slits in top crust of unbaked pie. If desired, protect pie by wrapping a cardboard collar around pie (see photo) or covering top with a heavy paper plate. Wrap and seal. Label and freeze. Use within two months.

To prepare unbaked pie, unwrap, slit top crust, and bake frozen pie till golden and filling is cooked. Cover edges with foil to prevent overbrowning.

Or, shorten cooking time by using a microwave oven. Cook the frozen pie (in non-metal pie plate) till filling is done. Brown pie in a conventional oven.
Fluffy Berry Cheese Pie
FLUFFY BERRY CHEESE PIE

Crisco Pastry for single-crust 9-inch pie (page 44)
1 cup miniature marshmallows
1/2 cup milk
1 package (3 ounces) strawberry-flavored gelatin
1/2 cup water
1 package (3 ounces) cream cheese, softened
1 package (10 ounces) frozen strawberries, thawed
1/2 cup whipping cream

Line 9-inch pie plate with pastry; bake and cool. In saucepan, heat miniature marshmallows and milk over medium-low heat, stirring frequently, till marshmallows are melted; set aside. In small saucepan, combine strawberry-flavored gelatin and water. Heat and stir till gelatin is dissolved. Combine marshmallow mixture and gelatin; gradually beat into the softened cream cheese. Drain thawed strawberries, reserving syrup. Add water to syrup to equal 1/4 cup liquid. Stir strawberry syrup into gelatin mixture; chill till mixture is partially set. Whip gelatin mixture; fold in strawberries. Whip the cream; fold into the whipped gelatin mixture. Chill again till mixture mounds when spooned. Pile strawberry mixture into the baked pastry shell. Chill 3 to 4 hours or till filling is set. Garnish with dollops of additional whipped cream and strawberries, if desired.

QUICK-AS-A-WINK PINEAPPLE PIE

Crisco Pastry for single-crust 9-inch pie (page 44)
1 can (20 ounces) crushed pineapple
1 package (3% or 3% ounces) instant lemon pudding mix
1 package (2 ounces) dessert topping mix

Line 9-inch pie plate with pastry; bake and cool. In mixing bowl, stir together the undrained crushed pineapple and the dry pudding mix. In another bowl, prepare the dessert topping mix according to package directions. Gently fold the prepared topping into the pineapple pudding mixture. Turn into baked pastry shell. Cover with waxed paper or clear plastic wrap. Chill several hours or overnight. To serve, garnish each serving with dollop of additional whipped topping, if desired.

EASY CHOCOLATE CREME PIE

Crisco Pastry for single-crust 9-inch pie (page 44)
1 package (3% or 4 ounces) regular chocolate pudding mix
Milk
1 package (3% or 3% ounces) instant vanilla pudding mix
1 cup dairy sour cream
2 tablespoons milk

Line 9-inch pie plate with pastry; bake and cool. In saucepan, cook the chocolate pudding mix according to package directions for pie. Cover surface of pudding with waxed paper and cool. In mixing bowl, prepare the instant vanilla pudding mix according to package directions for pie except use only 1 cup milk and add the dairy sour cream. Beat 1 cup of the prepared vanilla pudding into the cooled chocolate pudding till smooth. Spread evenly in the baked pastry shell. Add the 2 tablespoons milk to the remaining vanilla pudding and beat till mixture is smooth. Immediately spread over the chocolate filling. Chill 2 to 3 hours or till set.

ALL-SEASONS EGGNOG PIE

Crisco Pastry for single-crust 9-inch pie (page 44)
1 package (3 ounces) no-bake custard mix
1 envelope unflavored gelatin
1/4 teaspoon ground nutmeg
2 1/2 cups milk
2 tablespoons rum or 1 teaspoon rum extract
1 carton (4% ounces) frozen whipped dessert topping, thawed

Line 9-inch pie plate with pastry; bake and cool. In medium saucepan, combine no-bake custard mix, unflavored gelatin, and nutmeg. Stir in milk. Bring to boiling, stirring mixture constantly. Remove from heat; stir in rum or the rum extract. Cover and chill gelatin mixture till partially set. Fold in whipped dessert topping. Chill again, if necessary, till mixture mounds. Turn into baked pastry shell. Chill several hours or till firm. Garnish with peach slices, if desired.
CINNAMON-PEAR PIE
(Photo on pages 2-3)

Crisco Pastry for single-crust 9-inch pie (page 44)

1 1/4 cups water
1/2 cup red cinnamon candies
1/2 cup sugar
3 tablespoons cornstarch
2 tablespoons lemon juice
3 cans (16 ounces each) pear halves, well drained and halved
Whipped cream cheese


DOUBLE LIME PARFAIT PIE

Crisco Pastry for single-crust 10-inch pie (page 44)

2 packages (3 ounces each) lime-flavored gelatin
2 cups boiling water
1 teaspoon shredded lime peel
1/2 cup lime juice
1 quart vanilla ice cream

Line 10-inch pie plate with pastry; bake and cool. Dissolve gelatin in the 2 cups boiling water. Stir in lime peel and juice. Add ice cream by spoonfuls, stirring till melted. Chill till mixture mounds when spooned. Pile into baked pastry shell. Chill till firm. Top with whipped cream and maraschino cherries, if desired.

FRUITY DESSERT PIZZA

Crisco Pastry for double-crust 9-inch pie (page 44)

1 can (16 ounces) apricot halves
3 tablespoons cornstarch
2 tablespoons sugar
1/2 teaspoon pumpkin pie spice
1/4 cup lime juice
1 quart vanilla ice cream


LAYERED LEMON PIE

Crisco Pastry for single-crust 9-inch pie (page 44)

2 pints lemon sherbet
1 quart vanilla ice cream
1 1/2 cups soft macaroon crumbs (about 4 large macaroons)

Line 9-inch pie plate with pastry; bake and cool. Spread 1 pint of softened sherbet in pastry shell; freeze till firm. Combine softened ice cream and macaroon crumbs; spread evenly over lemon layer and freeze till firm. Top with second pint of sherbet, spreading evenly over ice cream. Freeze till firm. To serve, remove from freezer about 15 minutes before slicing. If desired, top with dollops of whipped cream. Makes two pies.

PUMPKIN-ICE CREAM PIE

Crisco Pastry for two single-crust 9-inch pies (page 44)

1 can (16 ounces) pumpkin
1 cup firmly packed brown sugar
1 teaspoon salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
2 quarts vanilla ice cream
1/4 cup chopped pecans, toasted

Line two 9-inch pie plates with pastry; bake and cool. Combine pumpkin, brown sugar, salt, and spices; mix well. Stir ice cream to soften; quickly fold in pumpkin mixture. Spoon filling into baked pastry shells; top with pecans. Freeze till firm; cover and return to freezer. To serve, remove from freezer about 15 minutes before cutting. If desired, top with dollops of whipped cream. Makes two pies.
**SHORTCUTS FOR TART SHELLS**

Make foil tart pans by rolling out pastry on foil. Mark into rounds using 3-pound Crisco can as pattern. Cut out circles with scissors. Prick. Shape into shells (foil on outside). Bake on baking sheet; cool.

Use an empty 3-pound Crisco can or lid as pattern for cutting pastry into circles. Shape pastry over backs of inverted muffin pans or custard cups, pinching 4 or 5 pleats into sides. Prick pastry. Bake; cool.

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### FROZEN STRAWBERRY-CHEESE PIE

Crisco Pastry for single-crust 9-inch pie (page 44)
- 1 package (8 ounces) cream cheese, softened
- 1 cup dairy sour cream
- 2 packages (10 ounces each) frozen sliced strawberries, thawed

Line 9-inch pie plate with pastry; bake and cool. Blend cream cheese and sour cream. Reserve ¼ cup berries and syrup; mix remaining berries and syrup into cheese mixture. Pour filling into baked pastry shell. Cover. Freeze till firm. To serve, let pie set out till thawed enough to cut, about 15 to 30 minutes. Serve topped with reserved berries in syrup.

### FRESH FRUIT TARTS

Crisco Pastry for 6 tart shells (page 44)
- ½ cup sugar
- 2 tablespoons cornstarch
- Dash salt
- 1 cup milk
- 1 package (3 ounces) cream cheese, softened
- 2 tablespoons milk
- 1 egg yolk, slightly beaten
- ½ teaspoon vanilla
- 1 egg white
- 2 tablespoons sugar

Sweetened fresh fruits

Bake and cool tart shells. In saucepan, combine ½ cup sugar, cornstarch, and salt. Add the 1 cup milk. Cook and stir till mixture thickens and bubbles. Remove from heat. Combine cream cheese, 2 tablespoons milk, and egg yolk. Slowly add cream cheese mixture to hot pudding, stirring constantly. Return to heat; cook and stir 2 minutes more. Stir in vanilla; set aside. Beat egg white to soft peaks. Gradually add the remaining sugar, beating till stiff peaks form. Fold into pudding. Spoon into tart shells; chill. To serve, arrange sweetened fresh fruit (sliced peaches, strawberries, or raspberries) atop pudding. Makes 6 servings.

### PEANUT BUTTER ICE CREAM TARTS

Crisco Pastry for 8 tart shells (page 44)
- ½ cup whipping cream
- 1 quart vanilla ice cream
- ½ cup chunk-style peanut butter


### FROZEN MINCE PIES

Crisco pastry for 8 tart shells (page 44)
- 1 quart vanilla ice cream
- 1 cup prepared mincemeat
- 1 teaspoon grated orange peel

CAKES TO BE PROUD OF

Make any day a special day by baking a homemade Crisco cake for dessert. You'll also find several easy-to-prepare frostings and toppings in this chapter. You can count on each cake to be moist and tender—a cake to be proud of time after time.
Once you’ve mastered the basics for cake baking, it’s easy to make the standard chocolate, white, and yellow cakes and their variations. Bake up extras and store the baked cake layers in the freezer to use on busy days.

**PAN GREASE**

2 cups Crisco  
1 cup flour

**CRISCO CHOCOLATE CAKE**

2 cups sifted cake flour  
1 1/2 cups sugar  
1 1/2 teaspoons baking soda  
1 teaspoon salt  
1/2 cup baking powder  
1/2 cup Crisco  
3 squares (1 ounce each) unsweetened chocolate, melted and cooled  
3 eggs  
1/2 cup milk  
1 teaspoon vanilla

Blend Crisco and flour till smooth. Store in a tightly covered container. Use to coat pans when recipe calls for greasing and flouiring pans.

Preheat oven to 350°. In mixing bowl, combine the cake flour, sugar, baking soda, salt, and baking powder. Add the 1/2 cup milk, the Crisco, and melted chocolate. Beat with electric mixer at medium speed for 2 minutes, or beat vigorously by hand for 300 strokes. Add eggs, the remaining 1/2 cup milk, and the vanilla. Beat for 2 minutes more or 300 strokes. Pour batter into two greased and floured 9x1 1/2-inch round layer pans. Bake at 350° for 35 to 40 minutes or till cake tests done. Cool 15 minutes; remove cake from pans. Or, bake 35 to 40 minutes in a 13x9x2-inch baking pan.

Prepare **Crisco Chocolate Cake** as above, except substitute 1/2 teaspoon peppermint flavoring for the vanilla. Proceed as above. Frost with Cream Cheese-Peppermint Frosting (page 61).

Prepare **Crisco Chocolate Cake** as above, except substitute 1/2 teaspoon orange flavoring for vanilla; add 1 tablespoon grated orange peel.

Prepare **Crisco Chocolate Cake** batter as above; set aside. Prepare **Filling**: Cream 1 package (8 ounces) cream cheese, softened, with 1/2 cup sugar. Beat in 1 egg and dash salt. Stir in 1 package (6 ounces) semisweet chocolate pieces. Fill paper bake cup-lined muffin pans 1/2 full of batter. Drop one rounded teaspoon of Filling into each cupcake. Bake at 350° till done, about 20 minutes. Makes 30 cupcakes.

Cool baked cake layers. In small bowl, combine the pudding mix, topping mixes, and milk; beat with electric mixer at medium speed till stiff, about 2 to 3 minutes. Place one cake layer, flat side down, on serving plate. Using about 1 cup of the pudding mixture, make a ring 1/2 inch high and about 1 inch wide on top of one cake layer. Reserve about 3/4 cup of the cherry pie filling; fill center of pudding ring with remaining pie filling. Place second cake layer, flat side down, atop cherry filling. Spoon reserved cherry pie filling in center of top layer and spread remaining pudding mixture up to circle of cherries and over sides of cake. Chill at least 1 hour. Makes 12 to 16 servings.
GUIDE TO EASY CAKE BAKING

1. Measure Crisco and dry ingredients in nested cups or spoons; level with spatula. Measure liquids in graduated cup; read amount at eye level.

2. Keep a supply of Pan Grease (opposite page) on hand for preparing cake pans. Or, brush pans generously with Crisco; dust lightly with flour.

3. Spread the cake batter evenly in the prepared pans. For layers of the same size, be sure to divide the batter equally between the baking pans.

4. For evenly baked cakes, place batter-filled pans in preheated oven so that pans are at least 1 inch apart and 1 inch from the oven walls.

5. To test for doneness, insert wooden pick in center of cake; if pick comes out clean, cake is done. Cake will also shrink away from sides of pan.

6. Cool cake in pan on rack 15 minutes. Loosen from sides; place rack on cake and invert both. Remove pan; turn cake top side up using another rack.
CRISCO WHITE CAKE

Preheat oven to 350°. In mixing bowl, combine the cake flour, sugar, baking powder, and salt. Add the 1 cup milk and the Crisco. Beat with electric mixer at medium speed for 2 minutes, or beat vigorously by hand for 300 strokes. Add egg whites, the ½ cup milk, and the vanilla. Beat for 2 minutes more or 300 strokes. Pour batter into 2 greased and floured 9x1 ½ -inch round layer pans. Bake at 350° for 25 to 30 minutes or till cake tests done. Cool 15 minutes; remove cake from pans. Or, bake 35 to 40 minutes in a 13x9x2-inch baking pan.

LEMON CAKE

Prepare Crisco White Cake as above, except omit the vanilla. Add 2 teaspoons grated lemon peel and ¼ teaspoon lemon flavoring to the batter with the egg whites. Proceed as above for baking and cooling.

BLUEBERRY CAKE

Prepare Crisco White Cake as above, except fold 1 cup fresh or drained frozen or canned blueberries into the cake batter. Turn the batter into a greased and floured 13x9x2-inch baking pan. Bake the cake at 350° about 45 minutes or till cake tests done.

NEsselrode CAKE

Prepare Crisco White Cake as above, except stir 1 cup finely chopped mixed candied fruits and 1 tablespoon rum flavoring into the cake batter. Turn batter into baking pans. Proceed as above for baking and cooling.

COCONUT CREAM CAKE

Prepare and bake 2 Crisco White Cake layers (9-inch rounds). Remove from pans as directed and cool completely. Spread slightly sweetened whipped cream between layers, on sides, and on top of cake layers. Toss flaked coconut over the top and sides of the cake.

APRICOT-MALLOW-TOPPED CAKE

Prepare and bake cake as directed in a 13x9x2-inch baking pan. While cake is baking, combine the preserves, lemon juice, coconut, and marshmallows in a bowl. Carefully spread the marshmallow mixture evenly over top of hot cake. Broil 3 to 4 inches from heat about 1 minute or until the marshmallows are lightly browned. Cool before serving. Makes 12 to 16 servings.

ORANGE-SAUCED CAKE

Prepare and bake 2 Crisco Silver Cake or Yellow Cake layers (9-inch rounds). Cool cake. Freeze one layer for later use. Meanwhile, in saucepan, blend Crisco, brown sugar, and egg. Cook over low heat, adding orange juice gradually while stirring constantly. Cook about 10 to 12 minutes or until smooth and thickened. Serve over wedges of cake. Makes 1 cup sauce.
Preheat oven to 350°. In mixing bowl, combine the cake flour, sugar, baking powder, and salt. Add the ¼ cup milk and the Crisco. Beat with electric mixer at medium speed for 2 minutes, or beat vigorously by hand for 300 strokes. Add eggs, the ½ cup milk, and the vanilla. Beat 2 minutes more or 300 strokes. Pour batter into 2 greased and floured 9x1½-inch round layer pans. Bake at 350° for 35 to 40 minutes or till cake tests done. Cool 15 minutes; remove cake from pans. Or, bake 35 to 40 minutes in a 13x9x2-inch baking pan.

Prepare Crisco Yellow Cake as above, except combine 1 tablespoon ground cinnamon, 1 teaspoon ground nutmeg, ½ teaspoon ground cloves, ½ teaspoon ground mace, and ¼ teaspoon ground allspice with the dry ingredients. Proceed as above for baking and cooling.

Preheat oven to 375°. Prepare Crisco Yellow Cake as above, except substitute 1 teaspoon almond flavoring for the vanilla. Fill greased or paper bake cup-lined muffin pans half full with batter. Sprinkle with confectioners sugar and chopped almonds. Bake at 375° about 15 minutes. Makes 24 to 30 cupcakes.

Preheat oven to 350°. Prepare Crisco Yellow Cake batter as above. Pour batter into a greased and floured 10-inch tube pan. Bake at 350° about 45 minutes or till done. Cool 20 minutes; remove cake from pan. Combine 2 tablespoons sugar and 1 teaspoon ground cinnamon. Sprinkle over top of warm cake. Heat ½ cup maple-flavored syrup just to boiling. Using fork with long tines, pierce cake in several places. Pour syrup over cake. Sprinkle ¼ cup chopped pecans over the cake. Let cake cool completely before serving. This cake keeps well.

Prepare and bake cake as directed in a 13x9x2-inch baking pan. Let baked cake cool 5 minutes. Meanwhile, in a saucepan, combine the peanut butter, cream, and brown sugar; cook and stir till mixture boils. Spread mixture over cake; broil about 4 inches from heat for 2 to 3 minutes. Top with the flaked coconut and broil just till coconut is toasted.

In medium saucepan, melt the Crisco. Stir in the cocoa powder till dissolved. Add the confectioners sugar, milk, and vanilla. Stir until smooth. Add more milk if necessary to make a soft spreading consistency.
CAKE DECORATING TIPS

To trim chocolate or spice cake, place lacy paper doily on cake. Sift confectioners sugar over; press with spoon. Remove doily.

For a small family, frost one layer and freeze other. For two-layer cake, cut layer in half; stack with frosting between.

Use a fork for a simple frosting decoration. Run fork through the frosting in lengthwise stripes; then repeat going across cake.

CREAMY VANILLA FROSTING

| ½ cup milk | 1 tablespoon cornstarch |
| ½ cup Crisco | 1 cup confectioners sugar (sift if lumpy) |
| 1½ teaspoons vanilla | ½ teaspoon salt |
| 1½ cups confectioners sugar (sift if lumpy) |


CHOCOLATE FROSTING

| 1½ squares (1½ ounces) unsweetened chocolate | 3 tablespoons Crisco |
| 2¼ cups confectioners sugar (sift if lumpy) | 1½ teaspoons vanilla |
| 3 tablespoons hot water |

In small saucepan, melt together the chocolate and the 3 tablespoons Crisco. Remove from heat. Immediately add the confectioners sugar, vanilla, and 2 tablespoons of the hot water. Stir until smooth. Add remaining hot water to make a soft pourable consistency. Frosting will set up.

CREAM CHEESE-PEPPERMINT FROSTING

| 1 package (3 ounces) cream cheese, softened | ½ cup Crisco |
| ½ cup milk | ¼ teaspoon salt |
| 5 cups confectioners sugar (sift if lumpy) | ½ cup crushed peppermint-stick candy |

In mixing bowl, blend together the softened cream cheese, Crisco, milk, and salt. Beat till smooth. Gradually add the confectioners sugar, beating well after each addition. Stir in the crushed peppermint candy. Use to frost tops and sides of two 9-inch layers. Decorate with additional crushed peppermint candy, if desired.

CHOCOLATE-SOUR CREAM FROSTING

| 1 package (6 ounces) semisweet chocolate pieces | ½ cup Crisco |
| ½ cup dairy sour cream | 2 teaspoons vanilla |
| ¼ teaspoon salt | 3 to 3½ cups confectioners sugar (sift if lumpy) |

In saucepan, melt chocolate pieces and Crisco over low heat. Set aside to cool slightly, about 5 minutes. Blend in the sour cream, vanilla, and salt. Gradually add enough confectioners sugar to make of spreading consistency; beat well. Frosts tops and sides of two 9-inch layers.
Golden Pound Cake
CAKES/THOSE NEED NO FROSTING

GOLDEN POUND CAKE

Preheat oven to 325°. In mixing bowl, blend the Crisco and granulated sugar thoroughly. Add eggs, one at a time, beating well after each addition. Combine the cake flour, baking powder, and salt. Add alternately with milk, vanilla, and lemon extract to shortening-sugar mixture. Beat until mixture is smooth. Turn batter into a well-greased and floured 10-inch fluted tube pan. Bake at 325° for 1 hour or till cake tests done. Cool 1 hour; remove cake from pan and cool completely on rack. To serve, sprinkle cake with confectioners sugar.

1½ cups Crisco
2 cups granulated sugar
5 eggs
2½ cups sifted cake flour
1¾ teaspoons baking powder
½ teaspoon salt
½ cup milk
1 teaspoon vanilla
1 teaspoon lemon extract
Confectioners sugar

Preheat oven to 325°. In mixing bowl, blend the Crisco and granulated sugar thoroughly. Add eggs, one at a time, beating well after each addition. Combine the cake flour, baking powder, and salt. Add alternately with milk, vanilla, and lemon extract to shortening-sugar mixture. Beat until mixture is smooth. Turn batter into a well-greased and floured 10-inch fluted tube pan. Bake at 325° for 1 hour or till cake tests done. Cool 1 hour; remove cake from pan and cool completely on rack. To serve, sprinkle cake with confectioners sugar.

1 cup Crisco
1¼ cups sugar
1 teaspoon vanilla
1 teaspoon grated orange peel
4 eggs
2 cups sifted cake flour
1 teaspoon baking powder
½ teaspoon salt
¼ teaspoon ground mace
¼ cup milk

Preheat oven to 325°. In mixing bowl, blend Crisco, sugar, vanilla, and orange peel. Blend in eggs. Combine the flour, baking powder, salt, and mace; add alternately with the milk to the shortening-sugar mixture. Beat well. Spread batter in a well-greased 9x5x3-inch loaf pan. Bake at 325° about 1½ hours or until the cake tests done. Cool 15 minutes; remove cake from pan and cool completely on rack.

SAUCY LEMON CAKE SQUARES

Preheat oven to 325°. In mixing bowl, cream together the Crisco and the 1 cup sugar till mixture is light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in the vanilla and 1 teaspoon shredded lemon peel. Blend in the 2 cups sifted flour, 1½ teaspoons baking powder, ¼ teaspoon salt, ¼ cup milk, 1¼ cups water, ¼ cup sugar, ½ teaspoon finely shredded lemon peel, 2 tablespoons lemon juice, 1 tablespoon butter or margarine, and ½ cup Crisco, 1 cup sugar, 3 eggs, 1 teaspoon vanilla, 1 teaspoon finely shredded lemon peel, 2 cups sifted flour, 1½ teaspoons baking powder, ¾ teaspoon salt, ½ cup milk, 1¼ cups water, ¼ cup sugar, ½ teaspoon finely shredded lemon peel, 2 tablespoons lemon juice, 1 tablespoon butter or margarine. Stir in creamed mixture alternately with milk, beating well after each addition. Reserve ½ cup of the batter for the sauce. Turn remaining batter into a greased and floured 9x9x2-inch baking pan. Bake at 325° for 25 to 30 minutes or till cake tests done. Meanwhile, place the reserved batter in a medium saucepan. Stir in the water, the ¾ cup sugar, the ½ teaspoon shredded lemon peel, and the 2 tablespoons lemon juice. Cook and stir till mixture is thickened and bubbly. Stir in the butter or margarine till melted. If desired, add 2 drops of yellow food coloring. To serve, pour sauce over warm squares of cake. Serves 9.

½ cup Crisco
1 cup sugar
1 egg
1½ cups sifted flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
¾ teaspoon salt
2½ cups very finely chopped tart cooking apples (about 1 pound apples)
½ cup coarsely chopped walnuts
Whipped cream or ice cream

Preheat oven to 350°. In mixing bowl, cream together the Crisco and sugar; beat in egg. Combine the flour, baking soda, cinnamon, nutmeg, and salt. Stir into creamed mixture. Stir in the apple. Turn into an ungreased 9x9x2-inch baking pan; sprinkle with the chopped nuts. Bake at 350° for 40 to 45 minutes or till cake tests done. Serve cake squares warm or cool with whipped cream or ice cream. Makes 9 servings.
CAKES/EASY & GOOD

### PINEAPPLE UPSIDE DOWN CAKE

- ¼ cup Crisco
- ½ cup granulated sugar
- 1 egg
- 1 cup sifted cake flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- ½ cup milk
- ½ teaspoon vanilla
- ¼ cup Crisco
- ½ cup firmly packed brown sugar
- 6 slices canned pineapple, well drained
- Maraschino cherry halves

Preheat oven to 350°. In mixing bowl, blend ¼ cup Crisco, granulated sugar, and egg. Combine the flour, baking powder, and salt. Add alternately with milk and vanilla to creamed mixture. Mix well. Melt ¼ cup Crisco and the brown sugar in 8x8x2-inch baking pan. Place pineapple slices and cherries in pan and pour cake batter evenly over fruit. Bake at 350° about 45 minutes or till cake tests done. Remove cake from pan while warm by inverting over serving plate.

### PEACH UPSIDE DOWN CAKE

Prepare Pineapple Upside Down Cake as above, except substitute 1 can (16 ounces) sliced peaches, well drained (2 cups), for the pineapple and cherries. Bake as above.

### APPLE UPSIDE DOWN CAKE

Prepare Pineapple Upside Down Cake as above, except substitute 2 ½ cups sliced peeled apples for pineapple and cherries. Sprinkle 1 teaspoon ground cinnamon and ½ teaspoon ground nutmeg over apples. Bake as above.

### PINEAPPLE CRUNCH UPSIDE DOWN CAKE

Prepare Pineapple Upside Down Cake as above, except substitute 1 cup well-drained crushed pineapple for the pineapple slices. Combine pineapple with 12 maraschino cherry halves and ¼ cup chopped nuts. Bake as above.

### CHERRY UPSIDE DOWN CAKE

Prepare Pineapple Upside Down Cake as above, except substitute 1 can (16 ounces) pitted tart red cherries, drained, and ½ teaspoon almond flavoring for pineapple and cherries. Bake.

### CARROT CAKE

Preheat oven to 325°. Slice carrots into blender container; cover with cold water. Adjust lid; turn blender on and off quickly till carrots are finely chopped. Drain thoroughly in sieve, pressing out excess water. In mixing bowl, combine the flour, sugar, baking powder, baking soda, salt, and cinnamon. Add the Crisco, eggs, and carrot. Mix till moistened; beat with electric mixer at medium speed for 2 minutes. Spread evenly in greased and floured 9x9x2-inch baking pan. Bake at 325° for 35 minutes or till cake tests done. Cool. Frost with Cream Cheese Frosting and sprinkle with the chopped pecans.

**Cream Cheese Frosting:** In mixing bowl, cream together 1 package (3 ounces) cream cheese, softened, ¼ cup Crisco, 1 teaspoon vanilla, and dash salt. Gradually add 2 ½ cups confectioners sugar (sift if lumpy); blend in well. Add 3 to 4 teaspoons milk till the frosting is of spreading consistency.
To make one layer into a small, two-layer cake, or to split layers for a four-layer torte, follow this easy method: Center wooden picks on side of cake; place heavy thread atop picks and cross ends; pull thread ends in opposite directions, cutting through layer.

**BROWNIE CAKE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crisco</td>
<td>½ cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Eggs</td>
<td>2</td>
</tr>
<tr>
<td>Vanilla</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Sifted flour</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Unsweetened cocoa</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Baking powder</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Salt</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Chopped pecans</td>
<td>½ cup</td>
</tr>
<tr>
<td>Marshmallow creme</td>
<td></td>
</tr>
</tbody>
</table>

Preheat oven to 325°. In mixing bowl, cream together the Crisco and sugar till light and fluffy. Beat in eggs and vanilla until blended. Combine the flour, cocoa powder, baking powder, and salt. Add to creamed mixture; mix well. Stir in the nuts. Spread batter in greased and floured 8x8x2-inch baking pan. Bake at 325° about 25 minutes or till cake tests done. Cool. Stir small amount of water into marshmallow creme to soften. Cut cake into squares and serve with a dollop of marshmallow creme. Serves 9.

**MOLASSES CAKE RING**

<table>
<thead>
<tr>
<th>Ingredient</th>
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</tr>
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<tbody>
<tr>
<td>Crisco</td>
<td>½ cup</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>½ cup</td>
</tr>
<tr>
<td>Eggs</td>
<td>4</td>
</tr>
<tr>
<td>Molasses</td>
<td>½ cup</td>
</tr>
<tr>
<td>Sifted flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Baking powder</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Ground cinnamon</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Salt</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Ground nutmeg</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Ground cloves</td>
<td>½ cup</td>
</tr>
<tr>
<td>Milk</td>
<td></td>
</tr>
<tr>
<td>Confectioners sugar</td>
<td></td>
</tr>
</tbody>
</table>

Preheat oven to 350°. In mixing bowl, cream together the Crisco and granulated sugar. Add eggs, one at a time, beating well after each addition. Stir in molasses. Combine the flour, baking powder, cinnamon, salt, nutmeg, and cloves. Add to creamed mixture alternately with milk, beating well after each addition. Pour batter into a well-greased and floured 8½-inch fluted tube pan. Bake at 350° for 40 to 45 minutes or till cake tests done. Cool 10 minutes; remove cake from pan. Cool completely. Sprinkle cake with confectioners sugar.

**PEANUT BUTTER CAKE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sifted flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Sugar</td>
<td>1½ cups</td>
</tr>
<tr>
<td>Teaspoons baking powder</td>
<td>3</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Crisco</td>
<td>½ cup</td>
</tr>
<tr>
<td>Peanut butter</td>
<td>½ cup</td>
</tr>
<tr>
<td>Milk</td>
<td>1 cup</td>
</tr>
<tr>
<td>Eggs</td>
<td></td>
</tr>
</tbody>
</table>

Preheat oven to 350°. In mixing bowl, combine the flour, sugar, baking powder, and salt. Add Crisco, peanut butter, and milk. Beat with electric mixer at medium speed for 2 minutes or beat vigorously by hand. Add eggs and beat mixture for 2 minutes more. Pour batter into a greased and floured 13x9x2-inch baking pan. Bake at 350° for 45 to 50 minutes or till cake tests done. Cool. If desired, spread with Chocolate Frosting.
If you've got “cookie munchers” at your house who keep your cookie jar empty, this is the chapter for you. It's full of quick and yummy ideas for making Crisco cookies. There are Double Chocolate Brownies, Fresh Apple Bar Cookies, Almond-Cream Cheese Cookies and many more. To reduce preparation time, we've included Homemade Crisco Cookie Master Mix. Just store the mix in the cupboard, then bake the cookies when you need them.
Easy-to-make cookies include bar, drop, refrigerator, and other shaped cookies, such as those made by molding the cookie dough into small balls. To help with your cookie baking, follow these pointers:

1.) Watch the baking time closely for bar cookies; use wooden pick to test cake-like bars for doneness.
2.) Cool cookie sheet before using again and mound the dough to prevent excessive spreading of drop cookies.
3.) For make-ahead convenience, chill refrigerator cookie dough up to one week, ready to bake as needed.

**STORE COOKIES PROPERLY**

Maintain the freshness of home-baked cookies by storing them properly, either in the freezer or on the counter. For longer storage, the freezer is a must for keeping both baked cookies and the unbaked dough. Securely wrapped in foil or sealed in freezer bags or containers, the baked cookies can be frozen up to 12 months. The unbaked dough will keep in the freezer up to 6 months if packed in a freezer container or wrapped securely.

For day-to-day storage, keep most varieties in tightly covered containers on the counter. Also be sure to store soft cookies separately from crisp varieties. Keep bar cookies covered in the baking pan or transfer the bars to a storage container. Place waxed paper between layers if they must be stacked.

**HOMEMADE CRISCO FUDGE BROWNIE MIX**

- 2 cups sugar
- 1½ cups sifted flour
- 1 cup unsweetened cocoa powder
- 1¼ teaspoons baking powder
- 1¼ teaspoons salt
- 1 cup Crisco

In bowl, combine dry ingredients. Cut in Crisco till like coarse cornmeal. Store in covered container up to 6 weeks at room temperature. Freeze for longer storage. To measure, lightly spoon into measuring cup; level. Makes about 6 cups.


**HOMEMADE CRISCO COOKIE MIX**

- 4 cups sifted flour
- 2 cups sugar
- 2 teaspoons baking powder
- 1½ teaspoons salt
- 1½ cups Crisco

In large bowl, combine flour, sugar, baking powder, and salt. Cut in Crisco till like coarse cornmeal. Store in covered container up to 6 weeks at room temperature. Freeze for longer storage. To measure, lightly spoon into measuring cup; level. Makes about 8½ cups.

**COCONUT-ORANGE COOKIES**

- 2½ cups Homemade Crisco Cookie Mix
- ¾ cup orange marmalade
- 1 egg
- 3 tablespoons orange juice
- 1 cup flaked coconut

Preheat oven to 375°. In bowl, combine the Crisco Cookie Mix, marmalade, egg, and orange juice; beat well. Stir in flaked coconut. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° for 8 to 10 minutes. Cool on rack. Frost cooled cookies as desired. Makes 30 cookies.
MINCEMEAT BARS
(Photo on pages 66-67)

4 cups Homemade Crisco Cookie Mix
1 1/2 cups quick-cooking rolled oats
2 eggs, beaten
1 jar (28 ounces) prepared mincemeat
1 cup confectioners sugar
(1/4 teaspoon ground ginger)
1/4 teaspoon ground ginger
Milk

Preheat oven to 350°. In mixing bowl, combine the Crisco Cookie Mix, oats, and eggs, stirring with a spoon till mixed. Reserve about 1/4 cup of the mixture. Pat remaining mixture in bottom of a greased 15x10x1-inch baking pan. Spread the mincemeat evenly over the base; finely crumble the reserved oat mixture atop mincemeat. Bake at 350° about 45 minutes or till lightly browned. Remove from oven and cool. Mix confectioners sugar and ginger; stir in enough of the milk to make of drizzling consistency (about 5 teaspoons). Drizzle over cookies. Cut into bars. Makes 48.

QUICK CHOCOLATE CHIPPERS
(Photo on pages 66-67)

1/4 cup Crisco
1/2 cup firmly packed brown sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla
2 1/2 cups Homemade Crisco Cookie Mix
1 package (6 ounces) semisweet chocolate pieces
1/2 cup chopped nuts

Preheat oven to 375°. In mixing bowl, cream together the Crisco, brown sugar, egg, milk, and vanilla till light and fluffy. Stir in the Crisco Cookie Mix, chocolate pieces, and nuts. Drop from teaspoon 2 inches apart on ungreased cookie sheet. Bake at 375° for 10 to 12 minutes or till done. Cool on rack. Makes about 42 cookies.

FROSTED CHOCOLATE DROPS
(Photo on pages 66-67)

2 1/4 cups Homemade Crisco Cookie Mix
2 tablespoons sugar
1 egg
1/2 cup milk
1 square (1 ounce) unsweetened chocolate, melted and cooled
1/2 cup semisweet chocolate pieces
1/2 cup chopped nuts
Chocolate Frosting (page 61)

Preheat oven to 375°. In mixing bowl, combine the Crisco Cookie Mix, sugar, egg, and milk; beat well. Blend in melted and cooled chocolate. Stir in chocolate pieces and nuts. Drop from teaspoon 2 inches apart on ungreased cookie sheet. Bake at 375° about 8 minutes or till done. Cool on rack. Frost cooled cookies with Chocolate Frosting and top with additional chopped nuts, if desired. Makes about 36 cookies.

PEANUT BUTTER COOKIES

3/4 cup peanut butter
1/4 cup firmly packed brown sugar
1 egg
2 tablespoons milk
2 cups Homemade Crisco Cookie Mix

Preheat oven to 375°. In mixing bowl, cream peanut butter and brown sugar. Beat in the egg and milk. Stir in the Crisco Cookie Mix till blended. Shape mixture into balls 1 1/4 inches in diameter, using about 1 tablespoon of dough for each. Place on ungreased cookie sheet. Press down in crisscross pattern with tines of fork. Dip fork in flour to prevent sticking. Bake at 375° for 9 to 10 minutes. Cool on rack. Makes about 32.

OATMEAL DROPS

2 1/2 cups Homemade Crisco Cookie Mix
2 eggs, beaten
1/2 cup milk
1/4 cup firmly packed brown sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup quick-cooking rolled oats
1 cup raisins

Preheat oven to 375°. In mixing bowl, combine the Crisco Cookie Mix, eggs, milk, brown sugar, and spices; beat well. Stir in oats and raisins. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° for 8 to 10 minutes or till done. Cool on rack. Makes about 36 cookies.
Double Chocolate Brownies
DOUBLE CHOCOLATE BROWNIES

Preheat oven to 350°. In mixing bowl, blend Crisco and sugar; beat in eggs and vanilla. Blend in chocolate syrup, flour, and salt; stir in nuts. Pour into greased 13x9x2-inch baking pan. Bake at 350° for 30 to 35 minutes. Cool slightly, about 5 minutes. Top with Quick Frosting. Cool and cut into bars. Makes 32 brownies.

Quick Frosting: Combine ½ cup sugar, 3 tablespoons milk, 2 tablespoons Crisco, and ¼ teaspoon salt. Bring to boiling; boil 30 seconds. Remove from heat; stir in ½ cup semisweet chocolate pieces and ¼ teaspoon vanilla till melted. Cool 10 minutes; spread over brownies. 

SPICY CHOCOLATE BARS


FRESH APPLE BAR COOKIES

Preheat oven to 350°. In mixing bowl, cream Crisco and ¾ cup sugar. Add eggs and beat well. Combine the flour, salt, baking powder, baking soda, nutmeg, and ginger. Blend into creamed mixture; mix well. Stir in the apple. Spread in greased 13x9x2-inch baking pan. Sprinkle with a mixture of 2 tablespoons sugar and cinnamon. Bake at 350° for 25 to 30 minutes. Cool; cut into bars. Makes 36 bar cookies.

PEANUT-OATMEAL BARS

Preheat oven to 375°. In bowl, combine flour, sugar, soda, and salt. Cut in peanut butter and Crisco till mixture resembles coarse crumbs. Mix eggs, milk, and vanilla. Add to flour mixture with oats; mix well. Spread evenly in greased 15x10x1-inch baking pan. Bake at 375° for 7 to 8 minutes or till done. Cool. Spread with Peanut Butter Frosting. Cut into 48 bars.

Peanut Butter Frosting: Combine 2½ cups confectioners sugar (sift if lumpy), 3 tablespoons peanut butter, and 2 tablespoons Crisco. Blend in enough milk (3 to 4 tablespoons) till frosting is of spreading consistency.
### COOKIE QUICKIES/BAR COOKIES

#### APPLESAUCE-CEREAL BARS

Preheat oven to 350°. In mixing bowl, cream together the Crisco and 1 cup sugar till light and fluffy; add applesauce and vanilla. Combine the flour, soda, cinnamon, nutmeg, cloves, and salt; add to applesauce mixture and blend well. Stir in raisins. Spread in a greased 15x10x1-inch baking pan. Combine the crushed cornflakes, nuts, the remaining ¼ cup sugar, and the melted Crisco; sprinkle evenly over batter. Bake at 350° for 20 to 25 minutes or till done. Cool; cut in bars. Makes 40 bar cookies.

**Ingredients:**
- ½ cup Crisco
- 1 cup sugar
- 1 cup applesauce
- 1 teaspoon vanilla
- 2 cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ½ teaspoon salt
- 1 cup raisins
- ½ cup crushed cornflakes
- ½ cup chopped walnuts
- ¼ cup sugar
- 2 tablespoons Crisco, melted

#### SPICY CURRANT BAR COOKIES

Preheat oven to 350°. In large saucepan, melt Crisco; remove from heat. Stir in the granulated and brown sugars. Add eggs, one at a time; beat well after each. Blend in the ¼ cup orange juice. Combine flour, salt, soda, cinnamon, and cloves; stir into the sugar mixture. Fold in the currants and coconut. Spread evenly in a greased 15x10x1-inch baking pan. Bake at 350° about 20 minutes or till done. Spread Orange Icing evenly over warm cookies. Cool. Cut into bars. Makes 48 bar cookies.

**Orange Icing:** In a bowl, combine ⅓ cups confectioners sugar (sift if lumpy), the reserved 1 teaspoon shredded orange peel, 3 tablespoons orange juice, and 1 tablespoon Crisco, melted. Mix till smooth.

**Ingredients:**
- 1 cup Crisco
- ¾ cup granulated sugar
- ¼ cup firmly packed brown sugar
- 2 eggs
- 1 teaspoon shredded orange peel (set aside)
- ½ cup orange juice
- 3 cups sifted flour
- 1 teaspoon salt
- ½ teaspoon baking soda
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ½ cups dried currants
- ½ cups flaked coconut

#### CHEWY MOLASSES BARS


**Lemon Frosting:** Combine ¼ cup confectioners sugar (sift if lumpy), ⅓ tablespoons Crisco, and ⅛ teaspoon grated lemon peel. Beat in 1 tablespoon lemon juice and ¼ teaspoon vanilla. Gradually blend in ⅛ to ⅔ cup confectioners sugar till of desired spreading consistency.

**Ingredients:**
- ½ cup Crisco
- ½ cup light molasses
- ¼ cup firmly packed brown sugar
- 1 egg
- 1¼ cups sifted flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- ½ cup chopped walnuts
- Lemon Frosting

#### APRICOT BARS

Preheat oven to 375°. In mixing bowl, cream the Crisco, brown sugar, milk, vanilla, and salt till fluffy. Add the flour and rolled oats to creamed mixture and mix well. Set aside 1 cup of the crumbs for the topping. Pat remaining crumb mixture into bottom of ungreased 13x9x2-inch baking pan. Spread apricot preserves over crumb crust to within ⅛-inch of edge of pan. Sprinkle reserved crumb mixture over preserves. Bake at 375° about 25 minutes or till golden. Cool; cut into bars. Makes 36 bar cookies.

**Ingredients:**
- ½ cup Crisco
- ¾ cup firmly packed brown sugar
- 1 tablespoon milk
- 1 teaspoon vanilla
- ½ teaspoon salt
- 1 cup sifted flour
- 1 cup quick-cooking rolled oats
- ¾ cup apricot preserves
### GUIDE TO CUTTING BAR COOKIES

<table>
<thead>
<tr>
<th>To get this bar cookie yield...</th>
<th>from this size baking pan...</th>
<th>the approximate size of the bars will be:</th>
</tr>
</thead>
<tbody>
<tr>
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<td>8x8x2-inch</td>
<td>2x2-inches</td>
</tr>
<tr>
<td>18 bar cookies</td>
<td>9x9x2-inch</td>
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</tr>
<tr>
<td>24 bar cookies</td>
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<td>48 bar cookies</td>
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<tr>
<td>60 bar cookies</td>
<td>15x10x1-inch</td>
<td>2 1/2x1-inches</td>
</tr>
</tbody>
</table>

### SPICY HERMIT BARS


- 1/2 cup Crisco
- 3/4 cup packed brown sugar
- 2 eggs
- 1/2 cup molasses
- 1 1/2 cups sifted flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1 1/2 cups raisins
- 1/2 cup chopped walnuts

### FROSTED RAISIN BAR COOKIES

Preheat oven to 350°. In mixing bowl, cream 1/2 cup Crisco and brown sugar; add water, egg, and coffee crystals. Mix well. Combine the flour, baking powder, cinnamon, soda, and nutmeg; slowly add to creamed mixture beating at low speed of electric mixer. Stir in raisins. Spread in greased 13x9x2-inch baking pan. Bake at 350° for 25 minutes. Combine confectioners sugar (sift if lumpy), 1 tablespoon Crisco, milk, vanilla, and dash salt; mix thoroughly. Spread over slightly cooled cookies. Cool; cut into bars. Makes 40 bar cookies.

- 1/2 cup Crisco
- 1 cup packed brown sugar
- 1/2 cup water
- 1 egg
- 1 teaspoon instant coffee crystals
- 1 1/2 cups sifted flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon baking soda
- 1/4 teaspoon ground nutmeg
- 1 cup raisins
- 1 cup confectioners sugar
- 1 tablespoon Crisco
- 1 tablespoon milk
- 1/4 teaspoon vanilla

### CHOCOLATE DOT BARS

Preheat oven to 350°. In mixing bowl, cream Crisco and brown sugar. Add egg, milk, and vanilla; beat well. Combine the flour, baking powder, salt, and soda. Add to creamed mixture; beat well. Stir in chocolate pieces. Spread in greased 9x9x2-inch baking pan. Bake at 350° for 30 to 35 minutes. Cool; cut into bars. Makes 32 bar cookies.

- 1/2 cup Crisco
- 3/4 cup firmly packed brown sugar
- 1 egg
- 1 tablespoon milk
- 1 teaspoon vanilla
- 1 cup sifted flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1 package (6 ounces) semisweet chocolate pieces
**ALMOND-CREAM CHEESE COOKIES**

1 1/2 cups Crisco
1 package (3 ounces) cream cheese, softened
1/2 cup sugar
1/2 teaspoon almond extract
1 cup sifted flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup crisp rice cereal
Red and green candied cherries


**CRINKLY-TOPPED CHOCOLATE COOKIES**

2 squares (1 ounce each) unsweetened chocolate
1/2 cup Crisco
1 1/2 cups granulated sugar
2 teaspoons vanilla
2 eggs
2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1/2 cup chopped walnuts
Confectioners sugar


**MOCHA-CHERRY BALLS**

1 cup Crisco
1/2 cup sugar
1 teaspoon vanilla
2 cups sifted flour
1/4 cup unsweetened cocoa powder
1 teaspoon instant coffee crystals
1/4 teaspoon salt
1 cup finely chopped walnuts
1/2 cup chopped maraschino cherries

In mixing bowl, cream together the Crisco, sugar, and vanilla till light and fluffy. Combine the flour, cocoa powder, coffee crystals, and 1/4 teaspoon salt. Gradually beat dry ingredients into creamed mixture. Stir in nuts and cherries. Chill dough 1 to 2 hours. Preheat oven to 325°. Shape mixture into 1-inch balls, using 2 teaspoons of dough for each. Place on ungreased cookie sheet. Bake at 325° for 20 minutes. Cool on rack. Makes about 60 cookies.

**NUTTY CHOCOLATE SANDIES**

3/4 cup Crisco
1/2 cup granulated sugar
3 tablespoons water
1 teaspoon vanilla
1 1/4 cups sifted flour
1/2 teaspoon salt
1/2 cup chopped toasted pecans
1/2 cup semisweet chocolate pieces
Confectioners sugar

Preheat oven to 325°. In mixing bowl, cream Crisco and 1/2 cup sugar till light and fluffy. Beat in 3 tablespoons water and vanilla. Blend in the flour and salt. Stir in nuts and chocolate. Shape mixture into 1-inch balls, using 2 teaspoons of dough for each. Place on ungreased cookie sheet. Bake at 325° for 20 minutes. Cool on rack. While still warm, but not hot, sprinkle with confectioners sugar. Makes about 42 cookies.

**SPICY MOLASSES COOKIES**

3/4 cup Crisco
1 cup packed brown sugar
1 egg, beaten
1/4 cup light molasses
2 1/4 cups sifted flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/4 teaspoon salt

In mixing bowl, cream Crisco and brown sugar. Add egg and molasses; beat till fluffy. Combine flour, soda, cinnamon, ginger, cloves, and salt; add to creamed mixture. Mix well. Chill well, about 3 hours. Preheat oven to 350°. Shape mixture into 1-inch balls and dip one side in granulated sugar. Place, sugared side up, on ungreased cookie sheet 2 inches apart. Bake at 350° for 12 to 15 minutes. Cool on rack. Makes about 48 cookies.
APPLESAUCE COOKIES

Preheat oven to 375°. In mixing bowl, blend the Crisco, sugar, and egg. Beat in the applesauce till well blended. Combine the flour, baking powder, baking soda, salt, cinnamon, and cloves. Stir into creamed mixture; then mix in the raisins and nuts. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes or until lightly browned. Cool on rack. Makes about 7 dozen cookies.

DOUBLE-GOOD COOKIES

Preheat oven to 375°. In mixing bowl, blend the Crisco, sugar, and egg. Beat in the applesauce till well blended. Combine the flour, baking powder, baking soda, salt, cinnamon, and cloves. Stir into creamed mixture; then mix in the raisins and nuts. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes or until lightly browned. Cool on rack. Makes about 7 dozen cookies.

SPICY PUMPKIN COOKIES

Preheat oven to 375°. In mixing bowl, blend the Crisco, sugar, and egg. Beat in the applesauce till well blended. Combine the flour, baking powder, baking soda, salt, cinnamon, and cloves. Stir into creamed mixture; then mix in the raisins and nuts. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes or until lightly browned. Cool on rack. Makes about 7 dozen cookies.

BRAN COOKIES

Preheat oven to 375°. In mixing bowl, blend the Crisco, sugar, and egg. Beat in the applesauce till well blended. Combine the flour, baking powder, baking soda, salt, cinnamon, and cloves. Stir into creamed mixture; then mix in the raisins and nuts. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes or until lightly browned. Cool on rack. Makes about 7 dozen cookies.

Preheat oven to 375°. In mixing bowl, blend the Crisco, sugar, and egg. Beat in the applesauce till well blended. Combine the flour, baking powder, baking soda, salt, cinnamon, and cloves. Stir into creamed mixture; then mix in the raisins and nuts. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes or until lightly browned. Cool on rack. Makes about 7 dozen cookies.

Preheat oven to 375°. In mixing bowl, blend the Crisco, sugar, and egg. Beat in the applesauce till well blended. Combine the flour, baking powder, baking soda, salt, cinnamon, and cloves. Stir into creamed mixture; then mix in the raisins and nuts. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes or until lightly browned. Cool on rack. Makes about 7 dozen cookies.

Preheat oven to 375°. In mixing bowl, blend the Crisco, sugar, and egg. Beat in the applesauce till well blended. Combine the flour, baking powder, baking soda, salt, cinnamon, and cloves. Stir into creamed mixture; then mix in the raisins and nuts. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes or until lightly browned. Cool on rack. Makes about 7 dozen cookies.

Preheat oven to 375°. In mixing bowl, blend the Crisco, sugar, and egg. Beat in the applesauce till well blended. Combine the flour, baking powder, baking soda, salt, cinnamon, and cloves. Stir into creamed mixture; then mix in the raisins and nuts. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes or until lightly browned. Cool on rack. Makes about 7 dozen cookies.

Preheat oven to 375°. In mixing bowl, blend the Crisco, sugar, and egg. Beat in the applesauce till well blended. Combine the flour, baking powder, baking soda, salt, cinnamon, and cloves. Stir into creamed mixture; then mix in the raisins and nuts. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes or until lightly browned. Cool on rack. Makes about 7 dozen cookies.

Preheat oven to 375°. In mixing bowl, blend the Crisco, sugar, and egg. Beat in the applesauce till well blended. Combine the flour, baking powder, baking soda, salt, cinnamon, and cloves. Stir into creamed mixture; then mix in the raisins and nuts. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes or until lightly browned. Cool on rack. Makes about 7 dozen cookies.

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Preheat oven to 375°. In mixing bowl, blend the Crisco, sugar, and egg. Beat in the applesauce till well blended. Combine the flour, baking powder, baking soda, salt, cinnamon, and cloves. Stir into creamed mixture; then mix in the raisins and nuts. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes or until lightly browned. Cool on rack. Makes about 7 dozen cookies.
REFRIGERATOR COOKIE KNOW-HOW

For ease in slicing refrigerator cookie dough, be sure to finely chop any fruits and nuts mixed in the dough. Form smooth round rolls of dough the length specified in the recipe and chill the wrapped dough thoroughly before slicing. Use a back-and-forth sawing motion with a thin-bladed, sharp knife. Cut slices the specified thickness.

To vary the shape of refrigerator cookies, pack the dough into a paper-lined, empty waxed paper, foil, or plastic wrap box. Starting at one end of the carton, firmly press the dough into the box; continue with remaining dough, squaring off the end. You can conveniently chill the cookie dough in the covered carton.

SLICE-AND-BAKE OATMEAL COOKIES

1 cup Crisco  
1 cup granulated sugar  
1 cup packed brown sugar  
2 eggs  
1 teaspoon vanilla  
1½ cups sifted flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1½ cups quick-cooking rolled oats  
½ cup finely chopped walnuts

In mixing bowl, cream together Crisco, granulated sugar, and brown sugar till light and fluffy. Add eggs, one at a time, beating well after each; add vanilla. Combine the flour, baking soda, salt, and cinnamon; stir into creamed mixture. Stir in oats and walnuts. Shape dough into two 8-inch rolls. Wrap in waxed paper or clear plastic wrap. Chill thoroughly, about 3 hours. Preheat oven to 350°. Cut dough into ¼-inch slices. Place on greased cookie sheet. Bake at 350° for 8 to 10 minutes. Cool on rack. Makes about 60.

CHERRY-NUT SLICES

1 cup Crisco  
1 cup sugar  
¾ cup milk  
1 teaspoon vanilla  
2½ cups sifted flour  
1 teaspoon salt  
¾ cup finely chopped red and green candied cherries  
½ cup finely chopped pecans  
½ cup flaked coconut

In mixing bowl, cream Crisco and sugar. Blend in milk and vanilla. Stir in flour and salt. Mix in cherries and nuts. Form dough into two 8-inch rolls. Roll in coconut to coat outside of rolls. Wrap in waxed paper or clear plastic wrap; chill thoroughly, about 3 to 4 hours. Preheat oven to 375°. Cut dough into ¼-inch slices. Place on ungreased cookie sheet. Bake at 375° till edges are golden, about 12 to 14 minutes. Makes about 60.

REFRIGERATOR SUGAR COOKIES

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

*Assortment of fillings: Suggestions include apple or cherry pie filling, chopped nuts, assorted jams and jellies, raisins, semisweet chocolate pieces, toasted flaked coconut.

In mixing bowl, combine flour, sugar, baking powder, and salt. Cut in the Crisco till mixture resembles coarse crumbs. Combine eggs, milk, and vanilla. Stir into the shortening mixture; blend well. Shape dough into two 8-inch rolls. Wrap in clear plastic wrap. Chill thoroughly, about 3 hours. Preheat oven to 375°. Cut dough into ¼-inch slices. On lightly floured surface, pat two slices of dough to 2½-inch circles; top one circle with about 2 teaspoons of desired filling combination. Place second cookie circle over filling; seal edges with fork. Bake on ungreased cookie sheet at 375° for 12 to 15 minutes. Cool. Makes 18.

*Assortment of fillings: Suggestions include apple or cherry pie filling, chopped nuts, assorted jams and jellies, raisins, semisweet chocolate pieces, toasted flaked coconut.
Few things are more heavenly than the aroma of homemade bread coming from your kitchen. And if you think “baking bread’s too hard,” take heart. Once you’ve tried the Crisco “Look & Cook” techniques in this chapter, you’ll find baking bread is an enjoyable experience. Start with the Old-Fashioned White Bread recipe, then try some of the variations. But if you want something even easier, try the no-knead varieties. Simply mix up the dough, let it rise, and bake to a perfect doneness. The result is freshly baked bread that you can claim “I made it myself!”
An electric mixer saves on some of the hand beating. Mix yeast with part of the flour; add warm liquid ingredients and beat with mixer.

Let dough rise in warm place till double in size. Use an unheated oven—place pan of hot water on lower rack and covered bowl of dough on top rack.

To shape loaf, roll out dough to 12x8-inch rectangle. Start with narrow edge and roll up tightly. Seal edge and ends; fold end strips under loaf.

Test dough to check if double by lightly pressing two fingers 1/2 inch into the dough. If dent remains, dough has doubled and is ready to use.

Tap top of baked loaf to test for doneness. If loaf sounds hollow, the bread is properly baked. Remove loaf from pan at once and cool on rack.
A few basic ingredients go into yeast breads: Flour provides the structure while yeast contributes leavening. All-vegetable Crisco helps make a tender baked product and a beautiful brown crust. Sugar contributes to the flavor and is important for yeast action. Whole grain flours, such as whole wheat and rye, add flavor interest.

OLD-FASHIONED WHITE BREAD

5 1/4 to 6 1/4 cups sifted all-purpose flour
2 packages active dry yeast
1/2 cup granulated sugar
1/2 cup Crisco
2 teaspoons salt
2 eggs

In mixing bowl, combine 2 1/2 cups of the flour and yeast. Heat milk, sugar, Crisco, and salt just till warm (115°—120°), stirring till Crisco almost melts; add to dry mixture. Add eggs. Beat with electric mixer at low speed for 1/2 minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in enough remaining flour to make moderately stiff dough. Turn out onto lightly floured surface; knead till smooth and elastic, 6 to 8 minutes. Shape in ball. Place in greased bowl; turn dough to grease surface. Cover; let rise in warm place till double, about 1 1/2 hours. Punch down; turn out onto lightly floured surface. Divide in half. Shape in smooth balls. Cover; let rest 10 minutes. Shape in 2 loaves. Place in greased 8x4x2-inch or 9x5x3-inch loaf pans. Cover and let rise till nearly double, 45 to 60 minutes. Preheat oven to 375°; bake loaves for 35 to 40 minutes. If tops brown too fast, cover loosely with foil last 15 minutes. Remove from pans; cool. Makes 2 loaves.

WHOLE WHEAT LOAVES

Prepare Old-Fashioned White Bread above, except reduce total all-purpose flour to 4 1/2 to 5 cups; substitute water for milk; substitute firmly packed brown sugar for granulated sugar. After beating mixture 3 minutes with mixer, stir in 2 1/4 cups whole wheat flour before stirring in remaining all-purpose flour. Follow recipe for kneading, rising, shaping, and baking. Makes 2 loaves.

CORNMEAL LOAVES

Prepare Old-Fashioned White Bread above, except reduce total all-purpose flour to 5 to 5 1/4 cups. After beating mixture 3 minutes with mixer, stir in 1 cup yellow cornmeal before stirring in remaining all-purpose flour. Follow recipe above for kneading, rising, and shaping. Just before baking, brush tops with milk and sprinkle with yellow cornmeal. Makes 2 loaves.

CHEESE LOAVES

Prepare Old-Fashioned White Bread above, except add 2 cups (8 ounces) shredded sharp process American cheese to the milk-Crisco mixture in saucepan. Heat just till warm (115°—120°), stirring constantly to melt cheese. Increase total amount of all-purpose flour to 6 to 6 1/2 cups. Follow recipe above for kneading, rising, and shaping. Place shaped loaves in two greased 9x5x3-inch loaf pans. Cover; let rise about 1 hour. Preheat oven to 375°; bake loaves for 30 to 35 minutes. Remove; cool. Makes 2 loaves.
DINNER ROLLS

RAISIN COFFEE CAKE

EASY PIZZA BREAD

Prepare **Old-Fashioned White Bread** (page 81). After first rising, punch dough down; turn out onto lightly floured surface. Cover; let rest 10 minutes. Shape following directions below.

**Short-Cut Cloverleaves**: Divide dough into six pieces and shape each into six balls, pulling edges under to smooth tops. Place one ball in each greased muffin pan, smooth side up. Using scissors dipped in flour, snip top in half and snip each again at right angles, making four points. Cover and let rise in a warm place till double, about 45 minutes. For a tender crust, carefully brush tops with melted Crisco after dough has doubled in size. Preheat oven to 400°F; bake rolls till done, 10 to 12 minutes. Remove from pans. Makes 36 rolls.

**Pan Rolls**: Divide dough in half and cut each half into 16 equal pieces. Shape each piece into a ball, pulling edges under to smooth tops. Place in a greased 9x9x2-inch baking pan. Repeat with remaining half of dough. Cover and let rise in a warm place till double, about 45 minutes. Carefully brush tops with melted Crisco. Preheat oven to 375°F; bake rolls till done, about 20 minutes. Remove from pans. Makes 32 rolls.

Prepare **Old-Fashioned White Bread** (page 81). After first rising, divide dough in thirds. Cover and let rest 10 minutes. Roll each third to an 18x6-inch rectangle. Brush each lightly with melted butter or margarine. Combine 1 ½ cups raisins, 1 cup sugar, and 1 ½ teaspoons ground cinnamon. Sprinkle a third of the mixture evenly over each rectangle of dough. Roll as for jelly roll, beginning at long side; moisten with water and seal edge. Shape each in a ring and place, seam side down, on greased baking sheets. Seal ends of rings. Cover and let rise in a warm place till double, about 45 minutes. Preheat oven to 350°F; bake coffee cakes for 20 to 25 minutes. Drizzle tops with a mixture of 1 cup confectioners sugar (sift if lumpy), ¼ teaspoon vanilla, and enough milk to make of drizzling consistency (about ⅛ tablespoons). Makes 3 coffee cakes.

In mixing bowl, combine 1 ½ cups of the flour, yeast, oregano, and garlic salt. Heat water, Crisco, sugar, and salt just till warm (115°–120°), stirring till Crisco almost melts; add to dry mixture. Beat with electric mixer at low speed for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in pepperoni and remaining flour; mix thoroughly. Cover; let rise in warm place till double, about 45 minutes. Stir dough down. Spread evenly in greased 1½-quart casserole. Let rise till double, about 30 minutes. Brush with a little melted Crisco. Preheat oven to 375°F; bake for 35 to 40 minutes. Remove from dish; cool loaf before slicing. Makes 1 loaf.
**NO-KNEAD BREAD AND ROLL TIPS**

The dough for many no-knead breads is soft enough to spread in a greased casserole or baking dish. Spread dough as evenly as possible. To serve round loaves, cut into quarters. Then slice each quarter.

Bake the batter for no-knead rolls in greased muffin pans. For rolls with a tender crust, brush the tops carefully with melted Crisco after the dough has doubled. If desired, sprinkle with poppy seed.

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### PEASANT RYE BREAD

3 cups rye flour  
4 cups sifted all-purpose flour  
2 packages active dry yeast  
2 tablespoons caraway seed  
2 1/2 cups water  
1/2 cup Crisco  
1/4 cup honey  
2 teaspoons salt

In mixing bowl, combine rye flour, 1 cup of the all-purpose flour, yeast, and caraway. Heat water, Crisco, honey, and salt just till warm (115°—120°), stirring till Crisco almost melts; add to dry mixture. Beat with electric mixer at low speed for 1/2 minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in remaining flour. Place in lightly greased bowl; turn dough to grease surface. Cover; let rise till double, about 1 hour. Knead gently, 2 or 3 strokes, on lightly floured surface. Divide in half; pat evenly in 2 well-greased 1 1/2-quart casseroles; or, shape in 2 round loaves and place on greased baking sheets. Let rise till nearly double in size, about 30 minutes. Preheat oven to 375°; bake loaves about 45 minutes. Cover tops with foil if bread browns too quickly. Remove from dishes; cool. Makes 2 loaves.

### OATMEAL ROUND BREAD

3 cups sifted flour  
1 cup rolled oats  
1 package active dry yeast  
1 1/4 cups milk  
1/2 cup Crisco  
1/4 cup honey  
2 teaspoons salt  
1 egg  
1 egg yolk  
3 tablespoons rolled oats  
1 egg white, beaten

In mixing bowl, combine 1 1/2 cups of the flour, 1 cup oats, and yeast. Heat milk, Crisco, honey, and salt just till warm (115°—120°), stirring till Crisco almost melts; add to dry mixture. Add egg and egg yolk. Beat with electric mixer at low speed for 1/2 minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in remaining flour. Beat till smooth. Cover; let rise till double in size, 1 1/4 to 2 hours. Stir dough down. Sprinkle greased 2-quart casserole with 2 tablespoons of remaining oats. Turn dough into prepared casserole. Let rise till double, about 45 minutes. Brush with egg white; sprinkle with remaining oats. Preheat oven to 350°; bake for 45 to 50 minutes. Let stand in dish 15 minutes. Remove from dish. Makes 1 loaf.
HURRY-UP BATTER ROLLS

3 ¼ cups sifted flour
1 package active dry yeast
1 ¼ cups milk
½ cup Crisco
¼ cup sugar
1 ½ teaspoons salt
1 egg
Melted Crisco
1 tablespoon poppy seed

In mixing bowl, combine 2 cups of the flour and yeast. In saucepan, heat milk, Crisco, sugar, and salt just till warm (115°–120°), stirring till Crisco almost melts; add to dry mixture. Add egg. Beat with electric mixer at low speed for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, beat in remaining flour till batter is thoroughly mixed. Cover; let rise till double, about 1 hour. Stir down and beat thoroughly with wooden spoon. Let rest 5 minutes. Drop batter by tablespoons into greased muffin pans, filling half full. Cover; let rise till double in size, about 30 minutes. Preheat oven to 400°. Brush tops lightly with melted Crisco; sprinkle with poppy seed. Bake at 400° till done, 12 to 15 minutes. Makes 20 rolls.

EASY CHEESE ROLLS

2 cups sifted flour
1 package active dry yeast
1 jar (5 ounces) sharp process American cheese spread
½ cup water
½ cup Crisco
2 tablespoons sugar
1 teaspoon salt
1 egg

In mixing bowl, combine 1 cup of the flour and yeast. Heat cheese spread, water, Crisco, sugar, and salt just till warm (115°–120°), stirring till Crisco almost melts; add to dry mixture. Add egg. Beat with electric mixer at low speed for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in remaining flour. Turn out onto floured surface. Shape into 12 rolls; place in well-greased muffin pans. Let rise till nearly double in size, 1 to 1 ½ hours. Preheat oven to 350°; bake rolls for 15 to 18 minutes. Makes 12 rolls.

NO-KNEAD COFFEE CAKE

2 cups sifted flour
1 package active dry yeast
½ cup milk
6 tablespoons Crisco
5 tablespoons sugar
½ teaspoon salt
1 egg
½ cup slivered almonds
1 tablespoon butter or margarine

In mixing bowl, combine 1 cup of the flour and yeast. Heat milk, Crisco, 4 tablespoons sugar, and salt just till warm (115°–120°), stirring till Crisco almost melts; add to dry mixture. Add egg. Beat with electric mixer at low speed for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in enough remaining flour to make a soft dough. Turn into a greased 8x1½- or 9x1½-inch round baking pan. Sprinkle with nuts and 1 tablespoon sugar. Cover; let rise till almost double in size, about 1 hour. Dot with butter. Preheat oven to 375°; bake for 18 to 20 minutes. Makes 1 coffee cake.

BLUEBERRY KUCHEN

3 cups sifted flour
1 package active dry yeast
¼ cup milk
¼ cup Crisco
¼ cup sugar
1 teaspoon salt
2 eggs
¼ cup sugar
1 teaspoon ground cinnamon
1 egg yolk, beaten
½ cup light cream
1 pint (2 cups) fresh blueberries

In mixing bowl, combine 2 cups of the flour and yeast. Heat milk, Crisco, ¼ cup sugar, and salt just till warm (115°–120°), stirring till Crisco almost melts; add to dry mixture. Add eggs. Beat with electric mixer at low speed for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in remaining flour. Spread the stiff batter in greased 13x9x2-inch baking pan. Cover; let rise till almost double in size (45 to 60 minutes). Preheat oven to 400°. Stir together ¼ cup sugar and cinnamon. Combine egg yolk and cream; add to sugar, stirring till blended. Add berries. Carefully spoon mixture atop risen dough. Bake at 400° for 30 to 35 minutes. Serve while warm. Makes 1 coffee cake.
“Quick breads” are breads that contain no yeast—and this chapter has lots of them. And to make quick bread even speedier, check the recipe for Crisco Quick Bread Master Mix. You just stir it up and keep this versatile mix on hand to use for muffins, fruit bread, coffee cake, pancakes or a variety of hot breads that round out any meal. In addition, this chapter has a variety of easy biscuit recipes. Treat your family to a batch of light, flaky biscuits right out of the oven. They’ll love them.
Here's a whole chapter full of easy-do basic biscuit and muffin recipes with variations, some nut breads that you can make the day ahead, coffee cakes that taste perfect for breakfast or brunch, and waffles and pancakes that can star as the main course of the meal.

**BISCUITS EASILY MADE**

Using a pastry blender or two knives, cut Crisco into dry ingredients in bowl till mixture resembles coarse meal. Add milk all at once and stir with fork till blended.

Gently knead dough for 8 to 10 strokes. To knead, curve fingers over dough; gently push down with heel of hand. Turn dough, fold over, and push down again.

Roll or pat dough to specified thickness. Cut biscuits with a 2- to 2½-inch biscuit cutter for standard size biscuits. Dip cutter in flour between cuts. Press cutter straight down.

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**BISCUITS**

*(Photo on pages 86-87)*

<table>
<thead>
<tr>
<th>2 cups sifted flour</th>
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<tr>
<td>3 teaspoons baking powder</td>
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<tr>
<td>1 teaspoon salt</td>
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<tr>
<td>½ cup Crisco</td>
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<tr>
<td>¾ cup milk</td>
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Preheat oven to 425°. In bowl, combine the flour, baking powder, and salt. Cut in Crisco until mixture resembles coarse meal. Add milk; stir with fork until blended. Transfer dough to a lightly floured surface. Knead gently, 8 to 10 times. Roll dough ⅛ inch thick. Cut with floured cutter. Bake on ungreased baking sheet at 425° for 12 to 15 minutes. Makes 12 to 16 biscuits.

**DROP BISCUITS**

Prepare Biscuits as above, except increase milk to 1 cup. Do not knead. Drop from a spoon onto an ungreased baking sheet. Bake as above.

**WHOLE WHEAT BISCUITS**

Prepare Biscuits as above, except substitute 1 cup sifted all-purpose flour and 1 cup whole wheat flour for the 2 cups flour. Proceed as above, rolling dough ⅛ inch thick. Cut with floured 2-inch biscuit cutter. Makes 12 biscuits.

**BUTTERMILK BISCUITS**

Prepare Biscuits as above, except add ¼ teaspoon baking soda to flour mixture and substitute buttermilk for milk. Proceed as above.

**SOUR CREAM BISCUITS**

Prepare Biscuits as above, except substitute 1 cup dairy sour cream for milk. Proceed as above.
### BISCUITS IN A PAN

- 3 cups sifted flour
- 4 1/2 teaspoons baking powder
- 1 1/2 teaspoons salt
- 1/2 cup Crisco
- 1 cup milk

Preheat oven to 425°. In bowl, combine the flour, baking powder, and salt. Cut in the Crisco until mixture resembles coarse corn meal. Add milk; stir until blended. Transfer dough to a lightly floured surface. Knead gently, 8 to 10 times. Roll dough to a 9-inch square. Place dough to fit into bottom of ungreased 9x9x2-inch baking pan. Cut through dough in squares. Bake at 425° for 15 to 18 minutes. When baked, biscuits will separate at cut lines. Makes 16 biscuits.

### FREEZE-AHEAD RAISIN DROP BISCUITS

- 4 cups sifted flour
- 1/2 cup sugar
- 6 teaspoons baking powder
- 2 teaspoons salt
- 1/2 cup Crisco
- 2 cups raisins
- 1 teaspoon grated orange peel
- 2 eggs, beaten
- 1 1/2 cups milk
- 3 tablespoons sugar
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Butter or margarine, melted


To heat 12 biscuits: Place frozen biscuits in shallow baking pan. Sprinkle lightly with water. Cover with foil. Bake at 375° for 15 minutes. Meanwhile, combine the 3 tablespoons sugar and spices. Dip tops of warm biscuits in melted butter, then in sugar-spice mixture.

### HOMEMADE CRISCO QUICK BREAD MIX

- 10 cups sifted flour
- 1/2 cup baking powder
- 1/4 cup sugar
- 1 tablespoon salt
- 2 cups Crisco
- 3/4 cup milk
- 1/2 teaspoons sugar
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg

In large bowl, combine the flour, baking powder, sugar, and salt. Cut Crisco into dry ingredients with pastry blender till mixture resembles coarse meal. Store in covered container up to 6 weeks at room temperature. For longer storage, place in freezer. To measure, spoon mix into measuring cup; level with spatula. Makes 12 cups.

### QUICK BISCUITS

- 1/2 cup milk

Preheat oven to 425°. In a bowl, make a well in the Crisco Quick Bread Mix; add milk all at once. Stir quickly with fork just till blended. Transfer dough to a lightly floured surface. Knead gently, 8 to 10 times. Roll dough 1/2 to 3/4 inch thick. Cut with floured biscuit cutter. Bake on ungreased baking sheet at 425° about 12 to 15 minutes. Makes 8 to 10 biscuits.

### QUICK DROP BISCUITS


### BACON BISCUIT STICKS

- 2 cups Homemade Crisco Quick Bread Mix
- 1/2 cup (2 ounces) shredded sharp process American cheese
- 6 slices bacon, crisp-cooked, drained, and crumbled
- 1/2 cup cold water

Preheat oven to 425°. In a bowl, stir together the Crisco Quick Bread Mix, the cheese, and the bacon. Add the cold water and stir just till dough clings together. Form into a ball. Transfer dough to lightly floured surface. Knead gently about 5 times. Roll or pat dough to 10x6-inch rectangle. Cut with floured knife into six 10x1-inch strips. Cut each strip into thirds. Bake on ungreased baking sheet at 425° about 15 minutes or till golden. Makes 18 biscuit sticks.
Peanutty Muffins
<table>
<thead>
<tr>
<th>QUICK BREADS/MUFFINS</th>
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<tbody>
<tr>
<td><strong>MUFFINS</strong></td>
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<tr>
<td>1 1/4 cups sifted flour</td>
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<tr>
<td>1/4 cup sugar</td>
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<tr>
<td>2 1/2 teaspoons baking powder</td>
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<tr>
<td>1/4 teaspoon salt</td>
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<tr>
<td>1 egg, beaten</td>
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<tr>
<td>1/2 cup milk</td>
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<tr>
<td>1/2 cup Crisco, melted</td>
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<tr>
<td>Preheat oven to 400°. In bowl, combine the flour, sugar, baking powder, and salt. Make a well in the center of the dry ingredients. Combine the egg, milk, and melted Crisco; add all at once to dry ingredients, stirring just till moistened. Fill greased or paper bake cup-lined muffin pans 3/4 full. Bake at 400° for 20 to 25 minutes. Makes 8 to 10 muffins.</td>
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<tr>
<th><strong>PEANUTTY MUFFINS</strong></th>
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<tr>
<td>Prepare Muffins as above, except stir 1/2 cup chopped peanuts into the dry ingredients before adding liquid ingredients. Proceed as above.</td>
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<tr>
<th><strong>SWEET MUFFINS</strong></th>
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<tr>
<td>Prepare Muffins as above, except increase the sugar to 3/4 cup. Bake the muffins at 375° for 18 to 20 minutes or till done.</td>
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<tr>
<th><strong>BLENDER CARROT DINNER MUFFINS</strong></th>
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<tbody>
<tr>
<td>1 1/4 cups sifted flour</td>
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<tr>
<td>2 1/2 teaspoons baking powder</td>
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<tr>
<td>1 teaspoon salt</td>
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<tr>
<td>1/2 cup milk</td>
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<tr>
<td>1/2 cup Crisco, melted</td>
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<tr>
<td>1 egg</td>
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<tr>
<td>1/4 cup sugar</td>
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<tr>
<td>2 medium carrots, peeled and sliced</td>
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<tr>
<td>Preheat oven to 425°. In bowl, combine the flour, baking powder, and salt; set aside. In a blender container, combine the milk, melted Crisco, egg, sugar, and carrots; blend till the carrots are very finely chopped. Pour the carrot mixture over dry ingredients. Mix just till moistened. Fill greased muffin pans 3/4 full. Bake at 425° about 25 minutes. Makes 8 to 10.</td>
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<thead>
<tr>
<th><strong>QUICK MUFFINS</strong></th>
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<tr>
<td>3 cups Homemade Crisco Quick Bread Mix (page 89)</td>
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<tr>
<td>3 tablespoons sugar</td>
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<tr>
<td>1 egg, beaten</td>
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<tr>
<td>1 cup milk</td>
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<tr>
<td>Preheat oven to 400°. Combine the Crisco Quick Bread Mix and sugar. Combine egg and milk; add all at once to dry ingredients. Stir just till moistened. Fill greased muffin pans 3/4 full. Bake at 400° for 20 to 25 minutes. Makes 12 to 15.</td>
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<table>
<thead>
<tr>
<th><strong>SPICY APPLE MUFFINS</strong></th>
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<tbody>
<tr>
<td>3 cups Homemade Crisco Quick Bread Mix (page 89)</td>
</tr>
<tr>
<td>3 tablespoons sugar</td>
</tr>
<tr>
<td>1 egg, beaten</td>
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<tr>
<td>1 cup milk</td>
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<tr>
<td>Preheat oven to 400°. In bowl, combine the Crisco Quick Bread Mix and the 3 tablespoons sugar. Combine the egg, milk, and applesauce; add all at once to dry ingredients. Stir just till moistened. Fill greased muffin pans 3/4 full. Bake at 400° for 20 to 25 minutes. Combine the 1/4 cup sugar and the cinnamon. Dip hot muffins in melted butter or margarine, then in the sugar-cinnamon mixture. Makes 12 to 15 muffins.</td>
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<table>
<thead>
<tr>
<th><strong>MAKE-AHEAD BRAN MUFFINS</strong></th>
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<tbody>
<tr>
<td>4 cups whole bran cereal (9 ounces)</td>
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<tr>
<td>2 cups crushed shredded wheat biscuits (3 ounces)</td>
</tr>
<tr>
<td>2 cups boiling water</td>
</tr>
<tr>
<td>1 cup Crisco</td>
</tr>
<tr>
<td>4 cups buttermilk</td>
</tr>
<tr>
<td>4 eggs, beaten</td>
</tr>
<tr>
<td>5 cups sifted flour</td>
</tr>
<tr>
<td>2 cups sugar</td>
</tr>
<tr>
<td>3 teaspoons baking powder</td>
</tr>
<tr>
<td>3 teaspoons baking soda</td>
</tr>
<tr>
<td>2 teaspoons salt</td>
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<tr>
<td>Preheat oven to 400°. In large bowl, combine the cereals; stir in the boiling water. Stir in Crisco until melted. Add buttermilk and eggs; mix well. Combine flour, sugar, baking powder, baking soda, and salt. Add all at once to cereal mixture, stirring just till moistened. Store in a tightly covered container in refrigerator up to 4 weeks. To bake, fill greased muffin pans 3/4 full. Bake at 400° for 23 to 28 minutes. (Note: Baking time will increase the longer the batter is stored.) Makes 13 1/2 cups batter which yields about 54 muffins.</td>
</tr>
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</table>
ZUCCHINI BREAD

- 1 cup grated unpeeled zucchini (1 medium)
- ½ cup Crisco
- 1 cup sugar
- ¼ teaspoon grated lemon peel
- 1 egg
- 1½ cups sifted flour
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- ½ cup chopped walnuts

Preheat oven to 325°. Prepare the zucchini and set aside. In a large saucepan, melt the Crisco. Remove from heat and stir in the sugar, zucchini, and lemon peel; mix well. Add the egg and beat well. Combine the flour, cinnamon, salt, soda, nutmeg, and baking powder. Stir into the zucchini mixture; mix well. Stir in the nuts and turn into a greased 8x4x2-inch loaf pan. Bake at 325° for 60 to 65 minutes or till done. Cool in pan for 10 minutes. Remove loaf from pan. Cool thoroughly. Wrap and store overnight before slicing. Makes 1 loaf.

LIME LOAF

- 3 cups sifted flour
- ¾ cup sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- ¼ teaspoon baking soda
- 1 egg, beaten
- 1¼ cups milk
- ½ cup Crisco, melted
- 2 teaspoons grated lime peel
- ½ cup lime juice
- 2 tablespoons sugar
- 1 tablespoon lime juice

Preheat oven to 350°. In bowl, combine flour, the ¾ cup sugar, baking powder, salt, and soda. Combine egg, milk, melted Crisco, lime peel, and ¼ cup lime juice. Add to dry ingredients, stirring just till moistened. Turn batter into a greased 9x5x3-inch loaf pan. Bake at 350° about 1 hour or till done. Cool in pan for 10 minutes. Remove loaf from pan. While loaf is still warm, combine the 2 tablespoons sugar and the 1 tablespoon lime juice; spoon over top of loaf. Cool thoroughly. Wrap and store overnight before slicing. Makes 1 loaf.

GRANOLA BREAD

- 2¾ cups sifted flour
- ¾ cup sugar
- 4 teaspoons baking powder
- 1½ teaspoons salt
- 2 eggs, beaten
- 1¼ cups milk
- ½ cup Crisco, melted
- 1¾ cups granola cereal
- 1 cup snipped pitted dried prunes (about 6 ounces)

Preheat oven to 350°. In bowl, combine flour, sugar, baking powder, and salt. Combine eggs, milk, and melted Crisco. Add to dry ingredients, stirring just till moistened. Fold in granola cereal and snipped prunes. Turn batter into a greased 9x5x3-inch loaf pan. Bake at 350° for 65 to 70 minutes or till done. Cool in pan for 10 minutes. Remove loaf from pan. Cool thoroughly on wire rack. Makes 1 loaf.

LEMON COFFEE LOAF

- ⅔ cup Crisco
- ¾ cup sugar
- 2 eggs
- 2 teaspoons finely shredded lemon peel
- 2 cups sifted flour
- 1 teaspoon salt
- ¼ cup milk
- ½ cup chopped walnuts

Preheat oven to 350°. In bowl, cream together the Crisco and sugar till light and fluffy. Beat in eggs and lemon peel. Combine the flour, baking powder, and salt; add to creamed mixture alternately with milk, beating well after each addition. Stir in the nuts. Pour into a greased 9x4x2-inch glass loaf dish. Bake at 350° for 50 to 55 minutes or till done. Cool in pan for 10 minutes. Remove loaf from pan. Cool thoroughly on wire rack. Wrap loaf and store overnight before slicing. Makes 1 loaf.

BUSY DAY BANANA BREAD

- 1 package (8 ounces) cream cheese, softened
- 1 cup sugar
- 1 cup mashed ripe banana
- 2 eggs
- 2 cups Homemade Crisco Quick Bread Mix (page 89)
- ½ cup chopped pecans

Preheat oven to 350°. In bowl, cream together cheese and sugar till light; beat in banana and eggs. Stir in Crisco Quick Bread Mix and nuts just till moistened. Turn into a greased 9x5x3-inch loaf pan. Bake at 350° for 60 to 65 minutes or till done. Cover with foil last 15 minutes if bread browns too quickly. Cool in pan 10 minutes. Remove from pan. Cool. Makes 1 loaf.
NUT BREAD TIPS

For a change, bake nut bread batter in empty 1-pound Crisco, coffee, fruit, or vegetable cans. Remove any paper labels. Grease and flour the cans and fill about \( \frac{2}{3} \) full or as recipe directs. Bake at temperature suggested in recipe and check for doneness with wooden pick about 10 minutes before suggested time. Bake till done. To remove the bread easily from the round can, cut out bottom of the container with can opener.

After baking nut breads, whether it's in round cans or the traditional loaf pan, allow to cool in pans for 10 minutes. Remove from pan, then cool completely on a rack before wrapping. Some nut breads slice easier if allowed to stand overnight.

BANANA DATE-NUT BREAD

Preheat oven to 350°. Dissolve coffee crystals in milk; set aside. In bowl, combine the Crisco Quick Bread Mix, brown sugar, and flour. Combine egg, banana, and coffee mixture. Add to dry ingredients, stirring just till moistened. Stir in dates and nuts. Grease bottoms of two 1-pound coffee cans. Divide batter between cans. Bake at 350° for 50 minutes or till done. Or, bake in 1 greased 9x5x3-inch loaf pan for 55 to 60 minutes. Cool in pans 10 minutes. Remove loaves from pans. Cool thoroughly. Makes 2 small or 1 large loaf.

CHERRY-NUT LOAF

Preheat oven to 350°. In bowl, cream Crisco and sugar till light. Beat in eggs and vanilla. Combine flour, soda, and salt; add alternately with buttermilk to creamed mixture, mixing well. Fold in nuts and cherries. Turn into a greased 9x5x3-inch loaf pan. Bake at 350° for 55 to 60 minutes. Cool in pan 10 minutes. Remove from pan. Cool thoroughly. If desired, glaze with Confectioners Icing: Add enough milk (about 1 tablespoon) to \( \frac{1}{2} \) cup confectioners sugar (sift if lumpy) till desired consistency. Add \( \frac{1}{4} \) teaspoon vanilla. Stir to blend well. Makes 1 loaf.

CINNAMON SWIRL QUICK BREAD

Preheat oven to 350°. In bowl, cream the Crisco and 1 cup sugar till light and fluffy. Beat in eggs and vanilla. Blend in sour cream and milk. Combine flour, baking powder, soda, and salt; add to creamed mixture. Mix well. Spread half of the batter in a greased 9x5x3-inch loaf pan. Combine the remaining \( \frac{1}{4} \) cup sugar, cinnamon, and orange peel. Sprinkle all but 1 tablespoon over batter in loaf pan. Top with remaining batter. Cut through batter gently with knife to make swirling effect with cinnamon. Top with remaining sugar mixture. Bake at 350° for 45 to 50 minutes. Makes 1 loaf.
Peach-Topped Coffee Cake
## QUICK BREADS/COFFEE CAKES

### PEACH-TOPPED COFFEE CAKE

- \( \frac{1}{4} \) cup Crisco
- \( \frac{1}{2} \) cup granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup sifted flour
- 1 teaspoon baking powder
- \( \frac{1}{2} \) teaspoon salt
- \( \frac{1}{2} \) teaspoon ground cinnamon
- \( \frac{1}{2} \) cup milk
- 1 can (16 ounces) peach slices, thoroughly drained
- \( \frac{1}{4} \) cup sifted flour
- \( \frac{1}{4} \) cup firmly packed brown sugar
- \( \frac{1}{4} \) teaspoon ground cinnamon
- 2 tablespoons Crisco
- \( \frac{1}{4} \) cup chopped nuts

Preheat oven to 350°. In mixing bowl, cream the \( \frac{1}{4} \) cup Crisco and the granulated sugar together. Beat in the egg and vanilla. Combine the 1 cup flour, baking powder, salt, and \( \frac{1}{2} \) teaspoon cinnamon. Stir into the creamed mixture alternately with milk. Spread batter evenly in a greased and floured 9x9x2-inch baking pan. Cut large peach slices in half lengthwise. Arrange peaches atop batter. Combine the \( \frac{1}{4} \) cup flour, brown sugar, and \( \frac{1}{4} \) teaspoon cinnamon. Cut in the 2 tablespoons Crisco till mixture resembles coarse crumbs. Stir in the nuts. Sprinkle mixture over fruit. Bake at 350° about 30 to 35 minutes or till done. Makes 8 or 9 servings.

### STRAWBERRY COFFEE CAKE SQUARES

- \( \frac{1}{2} \) cup Crisco
- \( \frac{1}{2} \) cup sugar
- 2 cups sifted flour
- 2 teaspoons baking powder
- \( \frac{1}{2} \) teaspoon salt
- \( \frac{1}{2} \) teaspoon baking soda
- \( \frac{1}{2} \) teaspoon ground nutmeg
- 2 eggs, beaten
- \( \frac{1}{2} \) cup buttermilk
- \( \frac{1}{2} \) cup strawberry preserves
- \( \frac{1}{4} \) cup chopped walnuts

Preheat oven to 375°. In mixing bowl, cream the Crisco and sugar together till light. Combine the flour, baking powder, salt, baking soda, and ground nutmeg. Add dry ingredients to creamed mixture, mixing well. Reserve \( \frac{1}{2} \) cup of the mixture for the topping and set aside. Combine beaten eggs and buttermilk; add to the remaining flour mixture, stirring just till mixed. Spread batter in a greased 9x9x2-inch baking pan. Cut up large pieces of berries in the strawberry preserves; drop preserves by spoonfuls atop batter in pan. Swirl a spatula through the batter to marble. Stir walnuts into the reserved \( \frac{1}{2} \) cup crumb mixture; sprinkle nut mixture atop batter. Bake at 375° about 30 minutes or till done. Makes 8 or 9 servings.

### BRUNCH-TIME COCONUT COFFEE CAKE

- 2 cups Homemade Crisco Quick Bread Mix (page 89)
- \( \frac{1}{2} \) cup flaked coconut
- 3 tablespoons sugar
- \( \frac{1}{2} \) teaspoon ground cinnamon
- 1 egg, beaten
- \( \frac{1}{2} \) cup milk
- \( \frac{1}{2} \) cup apricot and/or pineapple preserves
- 1 tablespoon lemon juice
- \( \frac{1}{2} \) cup raisins
- \( \frac{1}{2} \) cup chopped walnuts

Preheat oven to 350°. In mixing bowl, stir together the Crisco Quick Bread Mix, coconut, sugar, and cinnamon. Add egg; mix well. Reserve \( \frac{1}{2} \) cup of the mixture for the topping; set aside. To remaining mixture stir in the milk. Spread in a greased 8x8x2-inch baking pan. Combine preserves and lemon juice; spread over dough. Sprinkle with the \( \frac{1}{2} \) cup reserved flour mixture. Bake at 350° for 35 to 40 minutes. Cool in pan and cut in squares. Makes 9 servings.

### SPICY RAISIN COFFEE CAKE

- 2\( \frac{1}{2} \) cups Homemade Crisco Quick Bread Mix (page 89)
- 2 tablespoons granulated sugar
- \( \frac{1}{2} \) teaspoon ground cinnamon
- 2 eggs, beaten
- \( \frac{1}{2} \) cup milk
- \( \frac{1}{2} \) cup raisins
- \( \frac{1}{2} \) cup chopped walnuts
- \( \frac{1}{2} \) cup firmly packed brown sugar
- 2 tablespoons butter or margarine, softened

Preheat oven to 375°. In mixing bowl, combine the Crisco Quick Bread Mix, granulated sugar, and cinnamon. Add eggs and milk; stir till moistened. Stir in the raisins. Turn into a greased 11x7x1\( \frac{1}{2} \)-inch baking pan. Combine walnuts, brown sugar, and butter or margarine; sprinkle atop. Bake at 375° for 20 to 25 minutes or till done. Makes 12 servings.
QUICK BREADS/WAFFLES, PANCAKES, & CORN BREAD

WAFFLE HINTS

When preparing batter for either the basic waffles or the quick waffles made from the Crisco Quick Bread Mix (page 89), carefully fold in egg whites, leaving a few puffs of egg throughout the batter. Don't overmix.

For convenience, use large measuring cup to pour batter onto preheated waffle baker. Close cover and don't open baker during baking. When steam stops or when indicator light signals, waffles are ready.

WAFFLES

QUICK WAFFLES

BANANA WAFFLES

CIDER-SAUCEAD APPLE WAFFLES

<table>
<thead>
<tr>
<th>In mixing bowl, combine the flour, baking powder, and salt. Combine egg yolks, milk, and melted Crisco; add to dry ingredients, beating just till blended. Carefully fold in stiffly beaten egg whites, leaving a few puffs of egg white—do not overmix. Bake in preheated waffle baker. Makes three 9-inch waffles.</th>
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<tr>
<td>In bowl, combine the egg yolks, milk, and melted Crisco. Stir in the Crisco Quick Bread Mix; beat smooth with rotary beater. Carefully fold in egg whites, leaving a few puffs of egg white. Bake the batter in preheated waffle baker. Makes three 9-inch waffles.</td>
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Prepared Quick Waffles as above, except stir ½ cup mashed ripe banana (1 medium) and 2 tablespoons sugar into egg-milk mixture with the Crisco Mix. Fold in egg whites. Bake in preheated waffle baker. Makes three 9-inch waffles.

Prepare Quick Waffles as above, except stir 1 teaspoon ground cinnamon and ¼ teaspoon ground nutmeg in with Crisco Quick Bread Mix. Fold in egg whites. Pour batter onto preheated waffle baker. Using ¼ cup finely chopped peeled apple, quickly sprinkle some over batter. Bake. Serve with Cider Sauce: In saucepan, combine 1 cup cider, ½ cup each granulated sugar and firmly packed brown sugar, 1 tablespoon butter, and ½ teaspoon lemon juice. Simmer 30 minutes.
**PANCAKES**

<table>
<thead>
<tr>
<th>2 cups sifted flour</th>
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<tr>
<td>3 teaspoons baking powder</td>
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<tr>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>2 eggs</td>
</tr>
<tr>
<td>2 cups milk</td>
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<tr>
<td>¼ cup Crisco, melted</td>
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In bowl, combine the flour, baking powder, and salt. Combine the eggs and milk; stir in melted Crisco. Add milk mixture to flour mixture; blend thoroughly. Pour batter on hot, greased griddle or in lightly greased skillet. Turn when tops are bubbly. Makes 16 pancakes.

**QUICK PANCAKES**

| 1 egg, beaten |
| 1 ½ cups milk |
| 2 cups Homemade Crisco Quick Bread Mix (page 89) |

In bowl, combine egg and milk; add Crisco Quick Bread Mix and beat smooth with rotary beater. Bake on hot, lightly greased griddle. Turn when tops are bubbly. Makes 10 pancakes.

**HOMEMADE CRISCO WHOLE WHEAT PANCAKE MIX**

| 8 cups sifted all-purpose flour |
| 2 cups whole wheat flour |
| 1 cup nonfat dry milk powder |
| ½ cup baking powder |
| ¼ cup sugar |
| 1 tablespoon salt |
| 2 cups Crisco |

In large bowl, combine the flours, milk powder, baking powder, sugar, and salt. Cut in Crisco till mixture resembles coarse meal. Store in covered container up to 6 weeks at room temperature. To measure, stir mixture lightly. Spoon into measuring cup; level. Makes 13 ½ cups.

**To make Pancakes:** In bowl, beat 1 egg; add 1 cup water. Stir in 2 cups Mix. Beat smooth. Bake on hot, lightly greased griddle. Turn when tops are bubbly. Makes about 8 pancakes.

**SPECIAL CORN BREAD**

<table>
<thead>
<tr>
<th>1 cup sifted flour</th>
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<tr>
<td>1 cup cornmeal</td>
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<tr>
<td>4 cup wheat germ</td>
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<tr>
<td>½ cup sugar</td>
</tr>
<tr>
<td>5 teaspoons baking powder</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
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<tr>
<td>2 eggs, beaten</td>
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<tr>
<td>1 ½ cups milk</td>
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<tr>
<td>½ cup Crisco, melted</td>
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In mixing bowl, combine the flour, cornmeal, wheat germ, sugar, baking powder, and salt. Combine the eggs, milk, and melted Crisco. Add to flour mixture, stirring till moistened. Turn into greased 9x9x2-inch baking pan. Bake at 425° for 25 to 30 minutes. Makes 9 servings.

**TIPS FOR PERFECT PANCAKES**

For regular-size pancakes, pour about ¼ cup batter from measuring cup onto a hot, lightly greased griddle or skillet. For smaller, dollar-size pancakes, use about a tablespoon of batter for each.

Using a turner, flip the pancakes over when the tops are bubbly with a few broken bubbles and when the edges of the cakes become slightly dry. Brown second side. Be sure to turn pancakes only one time.
PLAN AN EASY MEAL

“What will I fix for dinner?” Here’s a chapter full of help and inspiration. The 14 menus and main dishes on the next pages offer some mouthwatering suggestions. You’ll find oven entrees, main dishes using a slow cooker, meals that can be made ahead and some quick-to-fix menus. Also, Crisco’s menu planning information can be a help in organizing your meals in weeks ahead.
PLANNING THE MENUS

Advance planning is one way to make your everyday meal preparations easier. Sit down with your recipes and write out the menus for a week at a time. Be sure to keep these planned menus and reuse favorite combinations another time. If you are a working homemaker who spends commuting time on the train or bus, make use of your travel time to do some of the menu planning.

Keep in mind the nutrition basics you’ve learned, remembering the Daily Food Guide—the milk group, the meat group, the vegetable/fruit group, and the bread/cereal group. If you’ve forgotten how to plan nutritious meals, bone up on the subject. Also remember that flavors, colors, shapes, and textures of foods in the meal should complement one another. If possible, try to include new foods frequently. In your meal plans, take advantage of planned overs (leftovers that you’ve planned for) and consider planning meals around specials at the supermarket if you’re interested in watching your food budget.

To help in your menu planning, make it easier to find favorite recipes in the cook book by listing those especially liked by your family inside the cover and give the page references, too. You might also jot notes alongside recipes you particularly enjoy and what was served with the dish.

PLANNING FOR COMPANY

While planning everyday meals may be “old hat” to you, you may feel the need for advice when you want to entertain the easy way. Again, planning is the key. Decide on the guest list and the type of party you want to give, then extend the invitations.

Keep the menu and decorations simple. Plan and prepare easy recipes and fix as much of the meal ahead of party time as possible. For really easy entertaining, invite guests for times other than mealtime. Example—in the evening, serve cake or pie and coffee for refreshments; in the morning, entertain with a hot beverage and a deliciously warm coffee cake.

Keep the occasion casual, letting guests help themselves. Or, let guests pitch in with part of the meal preparation.

After you’ve decided on the menu and guest list, set up a schedule, outlining all the tasks that need to be done as well as the steps for preparing the meal. Tack the list in a convenient place for quick reference. Think about the table setting and have the tablecloth or placemats and napkins ready to use. Clean the house ahead of time so that a quick touchup is all that’s needed before guests arrive. And, by all means, enlist the whole family to help with the party preparations, whether it’s to set the table or help with washing the dishes and clean-up.

To get more mileage out of your entertaining, plan two parties within a day of each other. You’ll save time, effort, and perhaps even a little money. The house will be in spotless order and you can double up on the shopping. Perhaps if the same menu suits both occasions, you will even be able to prepare some of the food in double batches.

SHOPPING

At the same time you’re making out the menus, whether it’s for family or company meals, write down a detailed shopping list of all the ingredients you’ll need to buy. By having a complete list in hand, you make only one trip to the store, saving valuable time. And, you’ll have all the ingredients on hand when you begin preparing the meal. Keep similar items together on the grocery list and arrange the foods on your list according to their location at the store where you usually shop. This helps save shopping time by avoiding backtracking for missed items.

Consider buying disposable products that will help when it comes to clean-up time. In this category are paper plates and napkins, paper toweling, and foil baking pans.

Also consider buying in quantity. It will save you shopping time in the future and will eliminate those mid-week trips to the supermarket. But, before you quantity purchase or snap up a good buy at the store, consider these questions. Do you have enough storage space? Can you store the product under proper conditions? Will you use the product within its storage time limitations? If you answered yes to these questions and decide to buy food in quantity, label the items with the date of purchase and rotate the items so nothing stays on the shelf too long and is wasted. Then, always check your supply shelf before you shop to make sure you don’t duplicate purchases.
**OVEN MEAL MENU**

**BEef STEW WITH CORN BREAD TOPPER**
This hearty family-pleasing main dish is pictured on pages 98-99.

- \( \frac{3}{4} \) cup flour
- 1 teaspoon salt
- \( \frac{3}{4} \) teaspoon pepper
- 2 pounds beef stew meat
- \( \frac{1}{2} \) cup Crisco
- 1 can (16 ounces) tomatoes, cut up
- \( \frac{1}{2} \) cup water
- 5 carrots, sliced
- \( \frac{1}{4} \) cup chopped onion
- \( \frac{1}{4} \) cup chopped celery
- \( \frac{1}{4} \) cup chili sauce
- 1 tablespoon instant beef bouillon granules or 3 beef bouillon cubes, crushed
- 1 package (10 ounces) frozen mixed vegetables
- 1 can (16 ounces) cut green beans, drained

**Corn Bread Topper:** Snipped fresh parsley

Preheat oven to 325°. In plastic bag, combine the flour, salt, and pepper. Add meat cubes, tossing to coat. In a large skillet, brown the meat in the hot Crisco. Add the tomatoes with liquid, the water, carrots, onion, celery, chili sauce, and bouillon granules to meat in skillet. Mix well and transfer to 3-quart casserole. Cover tightly and bake at 325° for 1 \( \frac{1}{4} \) hours. Stir the mixed vegetables and green beans into the stew. Cover and bake 45 minutes longer. Increase the oven temperature to 425°. Spoon Corn Bread Topper in mounds atop hot mixture. Bake, covered, for 18 to 20 minutes or till mixture is done. Sprinkle with snipped parsley. Makes 6 to 8 servings.

**SPICY PEAR-PORK BAKE**

Oven-cook frozen peas in tightly covered casserole with a little butter and seasonings. Allow about 45 to 60 minutes and stir occasionally after 20 minutes.

- 6 pork loin chops, cut \( \frac{3}{4} \) inch thick
- 2 tablespoons flour
- \( \frac{3}{4} \) teaspoon salt
- Dash pepper
- \( \frac{1}{2} \) cup Crisco
- 1 jar (14 ounces) spiced pear halves
- Ground nutmeg

Preheat oven to 350°. Trim fat from chops. Coat chops with a mixture of the flour, salt, and pepper. In skillet, brown the chops on both sides in hot Crisco. Place chops in a 12x7x2-inch glass baking dish. Drain the spiced pears, reserving \( \frac{1}{2} \) cup syrup. Set pears aside. Pour reserved syrup over meat. Cover and bake at 350° for 45 minutes. Add pears and sprinkle with nutmeg. Cook in oven till heated through, 10 to 15 minutes longer. Makes 6 servings.

**HAMBURGER-BROCCOLI PIE**

Prepare the main dish while upside down cake is baking or bake both at same time.

- Crisco Pastry for double-crust 9-inch pie (page 44)
- 1 pound ground beef
- \( \frac{1}{4} \) cup chopped onion
- 2 tablespoons flour
- \( \frac{3}{4} \) teaspoon salt
- \( \frac{3}{4} \) teaspoon garlic salt
- 1 \( \frac{1}{4} \) cups milk
- 1 package (3 ounces) cream cheese, softened
- 1 egg, beaten
- 1 package (10 ounces) frozen chopped broccoli, cooked and well drained
- 4 ounces Monterey Jack cheese
- Milk

Preheat oven to 350°. Line 9-inch pie plate with pastry. In skillet, brown beef and onion; drain off excess fat. Stir in flour, salt, and garlic salt. Add the \( \frac{1}{4} \) cups milk and softened cream cheese; cook and stir till mixture is smooth and bubbly. Add a moderate amount of hot creamed mixture to beaten egg; return to mixture in skillet. Cook and stir over medium heat till thickened, 1 to 2 minutes. Stir in the cooked, drained broccoli. Spoon the hot meat mixture into the pastry-lined pie plate. Cut the Monterey Jack cheese into slices. Arrange the cheese slices atop meat mixture. Place top crust over filling. Seal and flute edges. Cut slits in top crust for escape of steam. Brush the top of the pie with a little milk. Bake at 350° for 40 to 45 minutes. If the pastry browns too quickly, cover edges of the crust with foil during the last 20 minutes. Let the pie stand 10 minutes before serving. Makes 6 servings.
OVEN BARBECUED MEATBALLS

The apple cake and the meatballs can go into the oven at the same time.

- 1 egg, beaten
- ½ cup milk
- 1 cup soft bread crumbs
- ½ cup chopped onion
- 1½ teaspoons salt
- ½ teaspoon Worcestershire sauce
- ¾ teaspoon pepper
- 1½ pounds ground beef
- 2 tablespoons flour
- 1 teaspoon paprika
- ½ cup Crisco
- ½ cup catsup
- ¼ cup water
- ¼ cup chopped onion
- 3 tablespoons vinegar
- 1 tablespoon sugar
- 1 tablespoon Worcestershire sauce
- ½ teaspoon celery seed
- Hot cooked noodles

Preheat oven to 350°. In a bowl, combine the egg, milk, bread crumbs, ½ cup onion, salt, ¾ teaspoon Worcestershire sauce, and pepper. Add beef and mix well. Shape mixture into 18 meatballs. Combine the flour and paprika. Roll meatballs in flour mixture. In large skillet, brown meatballs in hot Crisco. Transfer meatballs to 2-quart casserole. Drain off excess fat from skillet. In same skillet, combine the catsup, water, ¼ cup onion, vinegar, sugar, Worcestershire sauce, and celery seed. Bring to boiling. Pour over meatballs in casserole. Cover and bake at 350° for 45 minutes. Skim off excess fat. Serve meatballs and sauce over hot cooked noodles. Makes 6 servings.

CHICKEN FRICASSEE

Start frying the eggplant near end of baking time for chicken and rice.

- ½ cup flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 frying chicken (3 to 4 pounds), cut up in serving-size pieces
- ½ cup Crisco
- ½ cup chopped celery
- ¼ cup chopped onion
- 1 can (10½ ounces) condensed cream of mushroom soup
- ¾ cup water
- 2 tablespoons chopped pimiento
- Oven Rice

Preheat oven to 350°. In paper or plastic bag, combine flour, salt, and pepper. Add chicken pieces, a few at a time; shake to coat. In skillet, brown chicken in hot Crisco. Transfer the browned chicken to a 3-quart casserole. Cook chopped celery and onion in same skillet till tender but not brown. Drain off excess fat. Stir in the condensed cream of mushroom soup, water, and chopped pimiento. Pour soup mixture over chicken in casserole. Cover and bake at 350° till chicken is tender, about 1 hour. Serve chicken and sauce with Oven Rice. Serves 6.

Oven Rice: Place 1 cup uncooked long grain rice in 1½-quart casserole. Add 2½ cups water and 1 teaspoon salt. Cover and bake at 350° till rice is tender, about 1 hour. Fluff rice once with a fork about halfway through the cooking. Serves 6.

OVEN-FRIED CHIVE CHICKEN

Start potatoes baking while preparing chicken for the oven.

- ½ cup Crisco
- 1 cup finely crushed cornflakes (2 cups cornflakes)
- 2 tablespoons freeze-dried chives
- 1 teaspoon salt
- ¼ teaspoon garlic powder
- ¼ teaspoon pepper
- 1 frying chicken (2½ to 3 pounds), cut up
- ½ cup evaporated milk

Preheat oven to 350°. Place Crisco in 15x10x1-inch baking pan; melt Crisco in oven. Combine the cornflake crumbs, chives, salt, garlic powder, and pepper. Dip chicken pieces in evaporated milk, then roll chicken pieces in cornflake mixture. Place chicken in melted Crisco in baking pan. Bake at 350° about 1 hour or till chicken is done. Makes 4 servings.
SIMPLE CENTERPIECE IDEAS

Create an easy centerpiece for your dinner table. No need to buy something special—instead use items from around the house. For example, fill the lower containers of glass stacking units with dried flowers or other treasures; then fill the tops with after-dinner candy or nuts. Or, arrange a basket or bowl of hand-picked fruits and/or vegetables. Houseplants are yet another simple centerpiece idea. Use them alone or add a splash of color with fresh or dried flowers.

MAKE-AHEAD MENU

SPECIAL PORK CHOPS
Refrigerate chops and salad and freeze pie ahead of time. Bake bread ahead, too.

6 pork chops, cut ¼ inch thick
½ cup Crisco
1 teaspoon salt
¼ teaspoon pepper
3 tablespoons flour
1½ cups orange juice
¾ cup water
¾ cup firmly packed brown sugar
1 tablespoon lemon juice
6 thin onion slices
6 orange slices

Advance Preparation: Trim fat from chops. In large skillet, brown chops on both sides in hot Crisco. Remove browned chops and season with salt and pepper. Pour off all fat from skillet and return 3 tablespoons to skillet. Blend in flour, then stir in orange juice and water. Cook and stir till mixture is thickened and bubbly. Add brown sugar and lemon juice; mix well. Return chops to skillet. Simmer, covered, 20 minutes. Transfer chops and sauce to a 12x7x2-inch glass baking dish. Place an onion slice and an orange slice on each pork chop. Cover and refrigerate up to 24 hours. To Serve: Preheat oven to 350°. Bake, covered, for 20 minutes. Uncover and bake 25 minutes more, basting chops occasionally with sauce. Makes 6 servings.

SHORT-CUT PAELLA
Have cake layers for the dessert and the rolls on hand in the freezer.

12 chicken pieces
½ cup Crisco
Salt and pepper
1½ cups chicken broth
8 ounces shelled shrimp, cooked and chilled or 2 cans (4½ ounces each) shrimp, drained
1 cup frozen peas
1 package (6 or 7 ounces) saffron rice mix
1 can (3 ounces) sliced mushrooms, drained
½ envelope (¼ cup) onion soup mix

Advance Preparation: In skillet, brown the chicken pieces in the hot Crisco. Season chicken with salt and pepper. Meanwhile, mix the chicken broth, the cooked shrimp, peas, rice mix, drained mushrooms, and dry onion soup mix; spread the mixture in a 3-quart casserole. Top with chicken pieces. Sprinkle with paprika, if desired. Cover and chill up to 24 hours. To Serve: Preheat oven to 350°. Bake, covered, about 1½ hours or till done. Makes 6 servings.
BEEF ROLLS

Fix main dish and salad early in the day; pull the rolls and pie from freezer.

**Advance Preparation:** Combine the beaten egg, onion salt, seasoned salt, and pepper. Add meat and mix well. Shape meat mixture into eight 4-inch-square patties, ¼ inch thick. Sprinkle about 3 tablespoons cheese atop each, then place 1 thin bacon slice on top. Roll jelly-roll fashion; seal seam and ends. Beat the remaining egg with the water. Dip rolls into egg, then into the seasoned bread crumbs. In skillet, brown the beef rolls in hot Crisco. Remove to a 12x7x2-inch glass baking dish; drain off excess fat from skillet. In same skillet, heat soup and wine, scraping brown bits into sauce. Pour over meat rolls in baking dish. Cover and refrigerate up to 8 to 10 hours.*

**To Serve:** Preheat oven to 350°. Bake, uncovered, about ¼ hours; baste occasionally with sauce. (*To serve without refrigerating, bake, uncovered, at 350° for 45 to 60 minutes.) Makes 8 servings.

PIZZA STEAK

Brown meat in Crisco in skillet before simmering in slow electric crockery cooker.

brown fat from meat and cut into 6 equal pieces. Combine the flour, salt, and pepper. Coat meat with flour mixture and pound to ¼-inch thickness. In skillet, brown meat slowly in hot Crisco. Place onion rings in bottom of slow electric crockery cooker. Place meat pieces atop onion. Combine the tomato sauce, pizza sauce, water, sugar, and oregano; pour over meat in crockery cooker. Cover and cook on low-heat setting for 8 to 10 hours. Serve meat and sauce over hot cooked spaghetti. Makes 6 servings.

GOULASH

Bake biscuits while beef mixture comes to boiling on the high-heat setting.

Cut meat into 1-inch cubes. In plastic bag, combine the ¼ cup flour, salt, and pepper. Add meat to flour mixture, a few pieces at a time, and shake to coat. In skillet, brown meat on all sides in hot Crisco. Transfer the browned meat to slow electric crockery cooker. Place onion rings in bottom of slow electric crockery cooker. Place meat pieces atop onion. Combine the tomato sauce, pizza sauce, water, sugar, and oregano; pour over meat in crockery cooker. Cover and cook on low-heat setting for 8 to 10 hours. Turn cooker to high-heat setting. When mixture boils, remove bay leaves. Combine the sour cream and 3 tablespoons flour. Slowly blend 1 cup of the hot cooking liquid into sour cream mixture; return to hot mixture. Cook and stir till thickened. Serve over hot cooked noodles. Makes 6 servings.
Sausage and Potato Omelet
DINNER IN A JIFFY

Sweet-Sour Sauced Beef Patties
Hot Cooked Rice
Fried Tomatoes (page 29)
Lettuce Salad with Thousand Island Dressing
Ice Cream
Beverage

SPEEDY FAMILY SUPPER

Ham and Stuffing Bake
Lettuce Wedge with Russian Dressing
Spiced Peaches
Sherbet
Double Chocolate Brownies (page 71) (baked ahead)
Beverage

EASY SKILLET SUPPER

Sausage and Potato Omelet
Sliced Tomato Salad
Celery Sticks
Quick Biscuits (page 89)
Apricots and Bananas
Beverage

PLAN AN EASY MEAL/MENUS & MAIN DISHES

SWEET-SOUR SAUCED BEEF PATTIES
Put rice on to cook and fix the salad; then prepare meat and fry the tomatoes.

1½ pounds ground beef
2 teaspoons instant minced onion
1 teaspoon salt
½ teaspoon pepper
5 tablespoons Crisco
½ medium green pepper, cut in 2-inch strips
1 can (8½ ounces) pineapple chunks in syrup
2 tablespoons brown sugar
1 tablespoon vinegar
1 tablespoon soy sauce
½ cup cold water
1 tablespoon cornstarch

Combine the beef, onion, salt, and pepper. Shape mixture into 6 patties about ¾ inch thick and about 3½ inches in diameter. Heat 2 tablespoons of the Crisco in a large skillet. Fry patties over medium-low heat in hot Crisco for 6 minutes. Turn and cook about 5 to 6 minutes more. Meanwhile, in small saucepan, melt the remaining 3 tablespoons Crisco. Cook the green pepper in hot Crisco till crisp-tender, 2 minutes. Stir in the pineapple and pineapple syrup, sugar, vinegar, and soy sauce. Stir cold water into cornstarch and stir into the pineapple mixture. Cook and stir till mixture thickens and bubbles. Spoon sauce over patties. Serves 6.

HAM AND STUFFING BAKE
While oven is preheating, prepare the main dish; while it bakes, prepare the salad.

Preheat oven to 425°. In a bowl, combine the stuffing mix, melted Crisco, and water; set aside ⅛ cup of the mixture for topping. Press remaining crumbs into a 9-inch pie plate. In a saucepan, combine the soup and milk; add the ham or turkey, peas, cheese, mushrooms, and onion. Heat through. Turn into the crumb shell. Sprinkle with the reserved ⅛ cup crumb mixture. Bake at 425° for 10 minutes. Makes 6 servings.

SAUSAGE AND POTATO OMELET
Start by preparing omelet; while it cooks, prepare biscuits and vegetables.

In small skillet, brown sausage links according to package directions. Meanwhile, melt Crisco in a 10-inch skillet. Combine the thawed potatoes, onion, and green pepper; pat into skillet with spatula. Season generously with salt and sprinkle with pepper. Cook, uncovered, over low heat till underside is crisp and brown, 12 to 15 minutes. Blend eggs, milk, the ¼ teaspoon salt, and dash pepper. Pour over potatoes. Top with sausage links arranged in spoke fashion. Cover. Cook over low heat about 8 minutes. Sprinkle cheese over eggs and sausages. Cover and heat just till cheese begins to melt. Loosen omelet and cut in wedges to serve. Serves 5.
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