Scratch Baking Made Easy

Tempting recipes and helpful how-to's from Bon Appétit and Crisco

FREE BOOKLET with purchase of 3 lb. can of Crisco

Compiled by Bon Appétit Magazine
America's favorite food magazine

*Bon Appétit* magazine brings a cooking school to your home every month. It's the magazine created with today's busy people in mind.

Each colorful issue is filled with 100 recipes and tips for everything from appetizers to desserts. Delicious and delightful recipes that call for ingredients found in supermarkets. Step-by-step instructions that make preparation a snap. Plus lots of entertaining ideas designed to suit your modern lifestyle. *Bon Appétit* is an adventure, an education, a pleasure. You'll have as much fun “doing” as you will “reading.”

This handy booklet will help take the trouble and guesswork out of creating tempting baked treats from scratch. You'll find easy-to-follow directions for a variety of pies, cookies and cakes, and lots of helpful, time-saving suggestions. Try the *Bon Appétit* pie fillings on pages 6 and 7—they're a fine complement to a Crisco pie crust.

And enjoy the great recipes, ideas and features that are part of every issue of *Bon Appétit*.

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You can make the all-American apple pie pictured on our cover from scratch! See page 6.

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Easy baking with Crisco

This booklet will show you how easy it is to prepare baked treats your family and friends will love. It has been written with you in mind — whether you are an experienced cook or new to baking.

We've included the following special features to make delicious scratch baking easy:

- **Simplified recipes** that eliminate steps and use ingredients that will save you time and effort.
- **Lessons and tips** that will ease your food preparation efforts and make baking easier and more fun.
- **A unique reference guide** containing equivalent measurements, simple substitutions and helpful storage tips — all designed to save you time and effort.

With the kitchen tested recipes in this booklet and the proper ingredients, you can be assured of dependable results.

For more than 68 years, good cooks have depended on all-vegetable Crisco. Unlike many other shortenings, Crisco is made from only the finest vegetable oils.

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- **Crisco blends easily to make flaky pie crusts, and moist and tender biscuits, cookies, cakes and other baked products.**
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- **Crisco remains fresh, flavorless, and odorless** to let the natural flavor of your ingredients come through.

Ever since Crisco was introduced in 1911, we've worked hard to make sure Crisco works for you. But don't take our word for it, try it for yourself in the simple recipes that follow.

Happy baking from Crisco!
Pie Basics

PERFECT PIE CRUST

For single crust:
1 1/3 cups sifted all-purpose flour
1/2 teaspoon salt
1/2 cup Crisco
2-3 tablespoons water

For double crust:
2 cups sifted all-purpose flour
1 teaspoon salt
3/4 cup Crisco
3-4 tablespoons water

With a pastry blender or two knives, cut Crisco into flour until mixture is uniform and pieces are the size of small peas. Slowly add water and mix until dough comes clean from bowl and forms a ball (A). (For a double crust pie, divide into halves and form two balls.)

Gently ease pastry into pie plate without forcing or stretching dough. Trim 1 inch beyond edge of pan. Fold under to form narrow rolled rim. Flute the edge as desired (D). Preheat oven to 425° F.

To make a single crust:
Press dough into flat circle with smooth edges. On lightly floured surface, roll dough from center with light short strokes (B) to a circle 1 1/2 inches larger than inverted pie pan. Lift one edge of dough onto rolling pin and roll around pin. Carefully unroll over the pie plate (C).

To bake without filling, prick bottom and sides thoroughly with a fork. Bake 10-15 minutes or until lightly browned. To bake with filling, preheat oven to temperature stated in recipe. Do not prick dough.

To make a double crust:
Preheat oven to temperature stated in recipe. Place desired filling into pastry-lined pan. Moisten rim of crust with water. Roll other round of pastry and lift onto filled pie. Trim 1/2 inch beyond edge of plate. Fold and roll top under bottom crust; flute edge. Cut slits or design in top crust for escape of steam.
Creating a flaky, golden pie crust doesn’t have to be intimidating—even to the novice baker. We’ve made it easy with these step-by-step directions...

**IMPORTANT TIPS**

- Try substituting cold fruit juice for water in dough recipe. Orange or lemon juice diluted with water works well.
- A pastry cloth is the ideal rolling surface, but formica works well.
- Never over-flour the rolling surface.
- If chilled dough is too stiff to roll, allow it to stand at room temperature until it becomes more workable.
- To prevent soggy crusts, spread with lightly beaten egg whites or Apricot Glaze before adding filling.
- Paint top crust of fruit pies with milk or cream and dust with granulated sugar for a delicious glaze. A good pastry brush is a 2-inch white bristle paint brush available in hardware or paint stores.
- Cut a few steam vents in top crust of fruit pie to prevent bubbling over.
- Cover edge of pastry with strip of aluminum foil to prevent over-browning. Remove for last 15 minutes of baking.
- Bake all filled pies in lower third of oven.
- Unfilled pie crusts freeze superbly. Bake several in aluminum tins and flash freeze them. They can then be stacked and sealed in plastic, ready to go.

For best results, serve Old-Fashioned Peach Pie warm. Recipe on following page.

**APRICOT GLAZE**

1 11-ounce jar apricot preserves
4 tablespoons orange juice

In a blender or food processor, combine the apricot preserves and orange juice, and puree until liquified. Store the glaze in a jar in the refrigerator. It makes a delicious glaze for fresh fruit as well. Recipe can be cut in half with good results.
Fabulous Fillings
from Bon Appétit

OLD-FASHIONED PEACH PIE
8 servings
5 to 7 large fresh peaches (5 generous cups, sliced)
Juice of ½ lemon
⅔ cup sugar
¼ cup flour
½ teaspoon cinnamon
⅛ teaspoon nutmeg
3 tablespoons butter, cut into bits
Dough for 9-inch two-crust pie

Line a greased 9-inch pie plate with half the pastry. Reserve remainder for top crust.

Preheat oven to 425° F. Peel peaches and slice into large bowl. Add lemon juice and toss gently. Add sugar, flour, cinnamon and nutmeg, and mix well. Turn into pastry and dot with butter.

Roll out remaining dough. Moisten rim of bottom crust with water and put top crust in place. Trim overhanging pastry within 1 inch of edge, and fold top edge under bottom edge, pressing together to seal. Cut a few slits in top crust to allow steam to escape.

Bake 45-50 minutes. Serve warm. If using glass pie pans, reduce heat by 25°.
Place egg yolks and sugar in top of double boiler. Beat with electric hand mixer or whisk until lemon colored. Set over simmering water. (To avoid curdled yolks, water should not touch the upper section of the double boiler.) Cook 5 minutes, stirring constantly.

Add milk and gelatin, and stir until gelatin is completely dissolved. Remove from heat, pour into large bowl, and add vanilla. Allow to cool.

Beat egg whites until foamy; add salt and cream of tartar. Continue beating until soft peaks form. Add sugar, 1 tablespoon at a time, and continue beating until peaks are stiff and shiny. Fold into yolk mixture.

Whip cream until stiff. Fold into egg mixture.

After painting baked pastry shell with Apricot Glaze or lightly beaten egg whites, spoon in filling. Refrigerate until firm.

Preheat oven to 350°. Spread coconut on cookie sheet; bake 5 to 6 minutes or until lightly browned. Stir often to prevent uneven browning. Sprinkle pie with toasted coconut.

Try our cool and tempting Toasted Coconut Cream Pie.
Learn more about the fun of baking with Crisco’s® Good Cooking Made Easy Cookbook

If you like the Crisco recipes in this booklet, you’ll love our cookbook. All recipes have been selected for their great taste, simplicity, and family appeal to help you make delicious treats. Good Cooking Made Easy features:

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Cookie Basics

America's favorite homemade treat takes only about 10 minutes to bake. Here are some easy, time-saving steps to a jar full of delicious Crisco cookies...

QUICK COOKIE GUIDE

• Crisco’s Basic Cookie Mix makes an ideal base for a variety of cookies. It keeps in your cupboard without refrigeration up to 8 weeks.

• When a recipe calls for “creaming,” use a mixer or wooden spoon to blend ingredients until light and fluffy.

• Crisco is ideal for greasing cookie sheets. It tolerates high heat better than butter.

• To keep the dough from spreading excessively, cool cookie sheets before using again.

• Save time by doubling your recipes.

Bake one batch now and freeze the other to bake when convenient.

CRISCO BASIC COOKIE MIX

Makes 7 to 8 cups

6 cups sifted all-purpose flour
1 tablespoon salt
1 pound Crisco (2 1/3 cups)

Combine flour and salt in a large mixing bowl. Cut Crisco into flour with two knives or a pastry blender until pieces are about the size of a pea. Store in a tightly covered container (such as an empty Crisco can). Will keep 6-8 weeks on the shelf.

Start your favorite recipes with Crisco’s quick and easy Basic Cookie Mix.
Cookie Favorites

OATMEAL DROP COOKIES
Makes 6 dozen 2” cookies

2 cups Crisco Cookie Mix (page 9)
⅔ cup sugar
⅔ cup light brown sugar
1 teaspoon baking soda
2 eggs
1 tablespoon water
1 teaspoon vanilla
1 cup raisins
2 cups uncooked rolled oats
1 cup chopped nuts (if desired)

Preheat oven to 375°. Combine all ingredients except raisins, rolled oats and nuts, and mix thoroughly. Add raisins, rolled oats and nuts, and blend well. Drop from a teaspoon onto ungreased baking sheets. Bake at 375° for 10-12 minutes. Let cool on baking sheet for 2-3 minutes before removing to cooling racks. Sprinkle with granulated sugar if desired.

PEANUT BUTTER COOKIES
Makes 5 dozen 2” cookies

2 cups Crisco Cookie Mix (page 9)
1 cup light brown sugar
½ teaspoon baking powder
¾ cup peanut butter (creamy or crunchy)
1 egg
2 tablespoons milk

Preheat oven to 375°. Combine all ingredients and mix thoroughly. Shape into 1-inch balls and place 3 inches apart on ungreased baking sheets. Press crisscross with tines of a fork. Dip fork in flour to prevent sticking. Bake at 375° for 8-10 minutes. Let cool.

EASY DATE-NUT BARS
Makes 20 bars

1 cup Crisco Cookie Mix (page 9)
½ cup light brown sugar
¼ teaspoon baking powder
1 egg
2 tablespoons milk
1 teaspoon vanilla
1 cup chopped dates
1 cup chopped nuts


NUT PUFFS
Makes 3 ½ dozen 1” puffs

2 cups Crisco Cookie Mix (page 9)
½ cup confectioners’ sugar
1 teaspoon vanilla
¾ cup chopped nuts

Preheat oven to 375°. Combine all ingredients and mix thoroughly. Dough will be crumbly. Shape into 1-inch balls. Place balls 1 inch apart on ungreased baking sheets. Bake at 375° for 12-15 minutes. Roll in additional confectioners’ sugar while still warm.
CHOCOLATE CHIP COOKIES
Makes 3 dozen cookies

1/2 cup granulated sugar
1/4 cup brown sugar
1/2 cup Crisco
1 egg
1 teaspoon vanilla
1 cup sifted flour
3/4 teaspoon salt
1/2 teaspoon baking soda
1 cup (6 ounce package) semi-sweet chocolate chips
1/2 cup chopped nuts (if desired)

Preheat oven to 375°. Cream sugars, Crisco, egg and vanilla. Stir combined flour, salt and soda into creamed mixture. Blend in chocolate chips and nuts. Drop from teaspoon 2 inches apart on greased cookie sheet.

Bake at 375° for 10-12 minutes. Remove from sheet immediately.

REFRIGERATOR SUGAR COOKIES
Makes 6 to 8 dozen cookies

1 cup Crisco
4 cups sifted flour
1 1/2 cups sugar
2 teaspoons baking powder
1/2 teaspoon salt
2 eggs, slightly beaten
1/4 cup milk
2 teaspoons vanilla

Cut Crisco into dry ingredients until mixture resembles coarse crumbs. Stir in slightly beaten eggs, milk and vanilla. Blend well. Shape dough into two 10-inch-long rolls. Wrap in clear plastic wrap and chill thoroughly (about 3 hours).

Preheat oven to 375°. Cut dough into 1/4-inch slices. Sprinkle with sugar and bake on ungreased baking sheets for 5-7 minutes. Cool.

JUMBO RAISIN COOKIES
Makes 2 1/2 dozen large cookies

2 cups raisins
1 cup water
1 cup Crisco
1 1/4 cups sugar
2 eggs, slightly beaten
3 1/2 cups sifted all-purpose flour
1 teaspoon vanilla
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup chopped nuts (if desired)

Preheat oven to 375°. In a saucepan bring raisins and water to a boil; reduce heat and simmer 3 minutes. Set aside to cool but do not drain.

Cream Crisco and sugar. Add eggs and blend thoroughly. Stir in the raisins with liquid and vanilla. Add remaining ingredients except nuts and blend well. Stir in nuts. Drop from tablespoon about 2 inches apart on greased baking sheets.

Bake at 375° for 12-15 minutes. Cool on racks.
Cake Basics

You can count on Crisco cakes to be moist and tender—a cake to be proud of time after time.

HELPFUL HINTS FOR BAKING SUCCESS

- Read recipe through first and assemble all ingredients ahead of time.
- Grease cake pan by putting a small amount of Crisco on a paper towel and coating pan lightly and evenly. Then dust pan lightly with flour.
- Use a rubber spatula to spread cake batter evenly in the pan. The pans should be half full. Always put equal amounts of batter in each cake pan when making a layer cake (A).
- To prevent air bubbles from forming in the batter, bang pan on countertop before baking.
- Place pans as close to the center of the oven as possible. If you’re using two pans or more, they should be 1 inch apart and 1 inch from the oven walls.
- To test for doneness, insert a wooden toothpick in the center of the cake. If it comes out clean, the cake is done.
- Allow cake to cool for 15 minutes before removing from pan.
- To remove from pan, first loosen edges of cake with a knife. Place cake rack on top of cake pan and turn pan upside down. Gently remove pan from around cake. Then place another rack on opposite side of cake and flip cake right side up.

FOOLPROOF FROSTING STEPS

1. Brush away any crumbs from cake.
2. For a two-layer cake, put first layer on plate upside down.
3. To keep serving plate clean while frosting the cake, place 3 or 4 strips of waxed paper under the cake and over edges of plate.
4. Spread bottom layer with a fourth of the frosting.
5. Place second layer right side up on first layer. Holding rubber spatula vertically, spread thin layer of frosting around side of cake (B).
6. Next, frost top of cake.
7. Finish sides with remaining frosting.
8. Carefully pull waxed paper from under cake.
CRISCO WHITE CAKE

2 1/4 cups sifted cake flour
1 1/2 cups sugar
4 1/2 teaspoons baking powder
1 teaspoon salt
1 cup milk
3/4 cup Crisco
5 egg whites
1/3 cup milk
1 teaspoon vanilla

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, 1/3 cup milk and 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 25-30 minutes or until cake tests done. Cool 15 minutes; remove cake from pans. Or, bake 35-40 minutes in a 13x9x2-inch baking pan. Frost with Sour Cream Chocolate Frosting.

Sour Cream Chocolate Frosting makes this easy sheetcake a special treat. Recipe on following page.
SOUR CREAM CHOCOLATE FROSTING

1 package (6 ounces) semisweet chocolate pieces
1/3 cup Crisco
1/2 cup dairy sour cream
2 teaspoons vanilla
1/4 teaspoon salt
3 to 3 1/4 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 or one 13x9x2-inch cake.

CRISCO YELLOW CAKE

2 1/2 cups sifted cake flour
1 1/3 cups sugar
3 1/2 teaspoons baking powder
1 teaspoon salt
3/4 cup milk
1/3 cup Crisco
3 eggs
1/2 cup milk
1 teaspoon vanilla

Preheat oven to 350°. In mixing bowl, combine the cake flour, sugar, baking powder and salt. Add 3/4 cup milk and Crisco. Beat with electric mixer at medium speed for 2 minutes, or beat vigorously by hand for 300 strokes.

Add eggs, 1/2 cup milk and vanilla. Beat 2 minutes more or 300 strokes. Pour batter into two greased and floured 9x1 1/2-inch round layer pans.

Bake at 350° for 35-40 minutes or until cake tests done. Cool 15 minutes; remove cake from pans. Or, bake 35-40 minutes in a 13x9x2-inch baking pan. Frost with Easy Vanilla Frosting.

EASY VANILLA FROSTING

3 cups confectioners' sugar (sift if lumpy)
1/4 cup Crisco
2 teaspoons vanilla
1/2 teaspoon salt
1/4 cup milk

In bowl, combine 1 cup of the sugar, the Crisco, vanilla and salt. Alternately add milk and remaining sugar; mix until smooth and creamy. Add more sugar to thicken or milk to thin if needed for good spreading consistency. Frosts tops and sides of two 9-inch layers or one 13x9x2-inch cake.

CRISCO CHOCOLATE CAKE

2 cups sifted cake flour
1 1/3 cups sugar
1 1/2 teaspoons baking soda
1 teaspoon salt
1/2 teaspoon baking powder
3/4 cup milk
1/2 cup Crisco
3 squares (1 ounce each) unsweetened chocolate, melted and cooled
Who can resist a rich Chocolate Cake with Creamy Peanut Butter Frosting?

3 eggs
⅔ cup milk
1 teaspoon vanilla

Preheat oven to 350°. In mixing bowl, combine the cake flour, sugar, baking soda, salt and baking powder. Add ⅔ cup milk, Crisco and melted chocolate. Beat with electric mixer at medium speed for 2 minutes, or beat vigorously by hand for 300 strokes.

Add eggs, remaining ⅔ cup milk and vanilla. Beat for 2 minutes more or 300 strokes. Pour batter into two greased and floured 9x1⅔-inch round layer pans.

Bake at 350° for 35-40 minutes or until cake tests done. Cool 15 minutes; remove cake from pans. Or, bake 35-40 minutes in a 13x9x2-inch baking pan. Frost with Fast Creamy Peanut Butter Frosting.

FAST CREAMY PEANUT BUTTER FROSTING

¼ cup Crisco
½ cup creamy peanut butter
6 tablespoons milk
3 cups sifted confectioners’ sugar

Blend Crisco and peanut butter thoroughly. Alternately add milk and sugar. Beat until smooth and fluffy. Frosts two 9-inch layers or one 13x9x2-inch cake.
More Hints for Better Baking

STORING/FREEZING

Pies
Store fruit pies at room temperature, and custard pies in the refrigerator. Filled pastry shells do not freeze well because the crust can become soggy when defrosted. However, unbaked pie shells freeze very well. You can make them in quantity and have them on hand when needed.

Cookies
For day to day storage, keep cookies in tightly covered containers such as Crisco cans. Store soft cookies separately from crisp varieties. Bar cookies may be stored in their baking pan, covered.

Baked cookies can be frozen up to 12 months if securely wrapped in foil or sealed in freezer bags or containers. Unbaked cookie dough will keep in the freezer up to 6 months if packed in a freezer container or wrapped securely.

Cakes
Store in a cake keeper or on a serving plate covered by a large inverted bowl.

Before freezing unfrosted cakes, wrap cakes in aluminum foil, plastic wrap, or plastic bags. For frosted cakes, place on a piece of cardboard or on a cookie sheet; freeze until firm. Wrap as above and return to freezer.

BASIC MEASURES

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SIMPLE SUBSTITUTIONS

Instead of:                  Use:
Baking powder, 1 teaspoon     ¼ teaspoon baking soda plus ½ teaspoon cream of tartar
Chocolate, unsweetened, 1 square (1 ounce) 3 tablespoons cocoa plus 1 tablespoon Crisco
Cornstarch, 1 ½ teaspoons     1 tablespoon flour
Egg, 1 whole                 2 egg yolks
Milk, skim, 1 cup            ½ cup instant non-fat dry milk plus 1 cup minus 1 tablespoon water
Milk, whole, 1 cup           ½ cup evaporated milk plus ½ cup water