GOOD LUCK
Desserts
Good Luck PIE CRUST

TENDER, flaky pie crust with no risk of failure! That is what ready-mixed Good Luck Pie Crust offers you. The sifting, measuring, mixing, and chilling have already been done. Only the finest and purest ingredients are used in Good Luck Pie Crust. That is why it has that home-made taste.

Directions for Mixing

Add three or four tablespoons cold water to the contents of Good Luck Pie Crust package. Mix quickly with fork or hands. Turn out on floured pastry board; roll thin; use for pastry shells or for double crust pie.

In making fruit pies sprinkle a tablespoon of flour over the lower crust before adding fruit. In making pastry shells prick crust well with fork before baking.

One package of Good Luck Pie Crust will make two crusts for a full size (ten inch) pie or two one-crust pies. If you do not use all the crust at one time, wrap what remains in waxed paper and keep in refrigerator.
HERE is a Lemon Pie that cannot fail because the ingredients are already successfully mixed for you. Made of only the very finest and purest ingredients Good Luck Lemon Pie fillings are so carefully mixed there is no risk of failure. Richly golden with that fresh real lemon-y flavor, creamy yet firm enough to cut well, you can now have a Perfect Lemon Pie.

Good Luck Chocolate and Cream Pie fillings always smooth and delicately flavored, never too thick or too thin, give you more delicious Good Luck Pies that never fail. Just follow the simple directions on each package and see how easily you can be a master in the art of making pies.

From Good Luck Pie fillings you can make many choice and delicious Puddings, Pastries and Cakes. As icings and fillings for cakes Good Luck Pie fillings are so delicious you will never go to the trouble of studying the cook book for the right mixing of ingredients.

**Lemon Pie**

Yolks of 2 eggs  
Sugar to taste (2 or 3 level tablespoons)  
1 package Good Luck Lemon Pie  
1 package Good Luck Pie Crust

Put contents of Good Luck Lemon Pie package into double boiler, adding two or three level tablespoons of sugar according to taste. Stir in slowly half cup of cold water. Add beaten yolk of two eggs and two cups of boiling water. Cook over hot water, stirring constantly until thickened (about ten minutes.) While hot, pour into Good Luck Pie Crust previously baked over an inverted pie pan. Cover with meringue at once and brown in medium oven.
MERINGUE. Beat white of two eggs until very stiff then add gradually three level tablespoons powdered sugar. Beat until smooth.

Cocoanut Pie

Yolks of 2 eggs
Sugar to taste (2 or 3 level tablespoons)
1 package Good Luck Lemon Pie
1 package Good Luck Pie Crust

Put contents of Good Luck Lemon Pie package into double boiler, adding two or three level tablespoons of sugar according to taste. Stir in slowly one-half cup of cold water. Add beaten yolk of two eggs and two cups of boiling water. Cook over hot water, stirring constantly until thickened (about ten minutes.) While hot put into Good Luck Pie Crust previously baked over an inverted pie pan. Spread with moist grated cocoanut and bake until lightly browned.

Pineapple Pie

Yolks of 2 eggs
3 level tablespoons sugar
1 can grated pineapple
1 package Good Luck Lemon Pie
1 package Good Luck Pie Crust

Pour all contents of Good Luck Lemon Pie package into double boiler. Add three level tablespoons of sugar according to taste and stir in slowly one-half cup of cold water. Add beaten yolk of two eggs. Strain juice from can of grated pineapple and heat with sufficient water to make two cups of liquid. Bring to boiling point and add to mixture in double boiler. Stir in one cup grated pineapple and cook over hot water until thickened (about ten minutes.) Pour into Good Luck Pie Crust previously baked over an inverted pie pan, cover with meringue and brown in medium oven.

MERINGUE—(See recipe under Lemon Pie at top of this page.)
Butterscotch Pie

3 cups milk
1 scant tablespoon butter
Yolks of 2 eggs
1 cup brown sugar
1 package Good Luck Cream Pie
1 package Good Luck Pie Crust

Mix contents of Good Luck Cream Pie package with enough cold milk to dissolve it. Place remaining milk in double boiler and heat. When hot add dissolved filling, one scant tablespoon butter, the beaten yolks of two eggs, and one cup brown sugar. Cook over hot water, stirring constantly until thick (about ten minutes). Pour into Good Luck Pie Crust previously baked over an inverted pie pan, cover with meringue, and brown in medium oven.

MERINGUE—(See recipe under Lemon Pie on page 5)

Chocolate Pie

3 cups milk (1 1/2 pints)
3 tablespoons sugar
1 scant tablespoon butter
1 package Good Luck Chocolate Pie
1 package Good Luck Pie Crust

Mix contents of Good Luck Chocolate Pie package with enough cold milk to dissolve it. Place remaining milk in a double boiler and heat. When hot add dissolved filling, three tablespoons sugar and one scant tablespoon of butter. Cook over hot water, stirring constantly until thick (about ten minutes). Pour into Good Luck Pie Crust previously baked over an inverted pie pan, cover with meringue and brown in medium oven. Or instead of meringue, cover when cold with whipped cream sweetened and flavored.

MERINGUE—(See recipe under Lemon Pie on page 5)

Date Cream Pie

3 cups milk (1 1/2 pints)
1 cup dates
1 tablespoon sugar
1 scant tablespoon butter
Yolks of 2 eggs
1 package Good Luck Cream Pie
1 package Good Luck Pie Crust
Mix contents of Good Luck Cream Pie package with enough cold milk to dissolve it. In the remaining milk soak for twenty minutes one cup of dates stoned and chopped. Place the milk and dates in a double boiler and heat. When hot add dissolved filling, one tablespoon sugar, one scant teaspoon butter and beaten yolks of two eggs. Cook over hot water stirring constantly until thick (about ten minutes). Pour into Good Luck Pie Crust previously baked over an inverted pie pan, cover with meringue and brown in medium oven.

MERINGUE—(See recipe under Lemon Pie on page 5)

**Banana Pie**

3 cups milk  
2 large bananas  
1 package Good Luck Cream Pie  
1 package Good Luck Pie Crust

Use contents of Good Luck Cream Pie Package according to directions. Prepare banana pulp by pressing two large bananas from which coarse threads have been removed, through a ricer. Add pulp to filling, pour into Good Luck Pie Crust, previously baked over an inverted pie pan. Cover with meringue and brown in medium oven.

MERINGUE—(See recipe under Lemon Pie on page 5)

**Cream Pie**

3 cups milk (1 ⅔ pints)  
3 tablespoons sugar  
1 scant tablespoon butter  
1 package Good Luck Cream Pie  
1 package Good Luck Pie Crust

Mix contents of Good Luck Cream Pie package with enough cold milk to dissolve it. Place remaining milk in double boiler and heat. When hot add dissolved filling, three tablespoons sugar and one scant tablespoon
butter. Cook over hot water stirring constantly until thick (about ten minutes). Pour into Good Luck Pie Crust previously baked over an inverted pie pan. Cover with a Meringue and brown in a moderate oven. Or, instead of the meringue cover with cold whipped cream sweetened and flavored.

MERINGUE—(See recipe under Lemon Pie on page 5)

**Maple Nut Cream Pie**

- 3 cups milk (1 1/2 pints)
- 1/2 cup brown or maple sugar
- 1 tablespoon butter
- 1/2 cup nut meats
- 1 package Good Luck Cream Pie
- 1 package Good Luck Pie Crust

Mix contents of Good Luck Cream Pie package with enough cold milk to dissolve it. Pour remaining milk into a double boiler, add dissolved filling, one third cup of brown or maple sugar, one tablespoon of butter. Cook over hot water stirring constantly until thick (about ten minutes). Add one half cup of nut meats. Pour into Good Luck Pie Crust previously baked over inverted pie pan. Cool, cover with whipped cream and serve.

**Chicken Pie**

- 1 1/2 cups chopped chicken
- 1 cup diced boiled potatoes
- 2 tablespoons shortening
- 2 hard cooked eggs chopped
- 1 package Good Luck Pie Crust
- 1 tablespoon chopped parsley
- Salt, Pepper
- 1 tablespoon onion, chopped
- 1 cup water
- 2 teaspoons cornstarch

Dissolve cornstarch in cup of water and beat till smooth and creamy, add shortening, chicken, boiled potatoes, chopped egg, chopped parsley, salt, pepper, and onion. Heat and pour into earthen or glass baking dish. Cover with round of Good Luck Pie Crust. Bake in quick oven and serve at once.
**Fresh Strawberry Pie**

1 quart fresh strawberries
Powdered sugar to taste
3/4 pint whipping cream
1 package Good Luck Pie Crust

Bake a Good Luck Pie Crust over an inverted pie tin and set aside to cool.
Just before serving, fill with fresh strawberries washed, cut in half and sweetened to taste with powdered sugar. Spread thickly with sweetened whipped cream. (Fresh peaches, or raspberries may also be used.)

**Apricot Roll**

1 1/2 cups dried apricots
3/4 cup sugar
3/4 teaspoon cloves
1 package Good Luck Pie Crust

Wash one and one half cups dried apricots and soak over night in sufficient water to cover. Remove skins, add one half cup sugar and one quarter teaspoon cloves. Cook slowly in water in which they soaked. When reduced to consistency of jam spread on round of Good Luck Pie Crust dough which has been rolled to one quarter inch thickness. Form into roll; moisten ends with water; and pinch shut; place in greased baking dish and dot with bits of butter. Bake in quick oven. Serve in slices.

**Fruit Puffs**

1 jar fruit jam
1 package Good Luck Pie Crust

Roll Good Luck Pie Crust dough one eighth inch thick. Cut into four-inch squares. Place one tablespoon fruit jam an inch from one edge. Wet edges half way round, fold, press edges firmly together, prick tops with paring knife, and bake in hot oven for twenty minutes.

**Apple Dumplings**

3 cups sliced apple
3/4 cup sugar
1 package Good Luck Pie Crust
Pare, core and slice enough apples to fill a measuring cup three times. Sprinkle with one half cup sugar. Divide into sixths and place on rounds of Good Luck Pie Crust dough rolled one quarter inch thick. Sprinkle with grated nutmeg and dot with bits of butter. Gather edge of each round together and moisten with water and press together. Place dumplings in greased baking dish and brush tops with cold water. Bake in quick oven until well browned. Serve plain or with cream.

**Cocoanut Tea Cakes**

White of 1 egg
Grated cocoanut
1 package Good Luck Pie Crust

Roll Good Luck Pie Crust dough to one quarter inch thickness. Cut in squares and bake in hot oven. When nearly done remove from oven, cool slightly, brush over with beaten white of egg, sprinkle with grated cocoanut and return to oven until browned lightly.

**Strawberry Tarts**

3 cups milk
Strawberry preserves
1 package Good Luck Cream Pie
1 package Good Luck Pie Crust

Bake individual crusts of Good Luck Pie Crust dough over inverted muffin pans. Fill each case half full of Cream filling made according to directions in Good Luck Cream Pie package, and then fill case with strawberry preserves. Brush edges of crust with white of egg and return to oven for three minutes. Other fruit preserves may be used if desired.

**Cherry Tarts**

3 cups milk
1 package Good Luck Cream Pie
Canned or fresh fruit

Bake individual crusts of Good Luck Pie Crust dough over inverted muffin pans.
Fill each case half full of Cream filling made according to directions in Good Luck Cream Pie package, then fill with fresh or canned cherries, pineapple, peaches, malaga grapes or any desired fruit. Brush edges of crust with white of egg and return to the oven for three minutes.

**Tutti Fruitti Pudding**

3 cups milk  
1 dozen marshmallows  
½ cup chopped raisins or dates  
2 tablespoons candied cherries or nuts  
1 package Good Luck Cream Pie

Mix contents of package of Good Luck Cream Pie in enough cold milk to dissolve it. Place remaining milk in double boiler and when hot add dissolved filling. Cook over hot water stirring constantly until thickened (about ten minutes). Add one dozen chopped marshmallows, one half cup of chopped raisins or dates, two tablespoons of candied cherries or nuts. Serve with plain or whipped cream and garnish with cherries or nuts.

**Black Eyed Susan**

2 eggs  
2 or 3 level tablespoons sugar  
Marshmallows  
1 package Good Luck Lemon Pie

Put contents of Good Luck Lemon Pie package into double boiler, adding two or three level tablespoons of sugar according to taste. Stir in slowly half cup of cold water. Add beaten yolk of two eggs and two cups boiling water. Cook over hot water stirring constantly until thickened (about ten minutes). Allow to cool for a few minutes and add two tablespoons of marshmallow cream which has been melted over hot water. Beat the mixture until it is creamy. Around the edge of individual dishes place lady fingers. Half fill the dish with lemon mixture, then cover with meringue. Sprinkle with grated chocolate and chill.
Lemon Cream Glace

\[
\begin{align*}
\frac{1}{2} \text{ cup sugar} \\
2 \text{ eggs} \\
1 \text{ package of Good Luck Lemon Pie}
\end{align*}
\]

Mix together contents of one package of Good Luck Lemon Pie, one half cup of sugar, one half cup of cold water and the beaten yolks of 2 eggs. Add one and three fourths cup of boiling water. Cook in double boiler stirring constantly until thick (about ten minutes). Fold in the stiffly beaten whites of two eggs. Spread while hot over two small pieces of sponge or plain butter cakes or over two large lady fingers. Sprinkle with chopped nuts and serve.

Lemon Snow

\[
\begin{align*}
\frac{1}{2} \text{ cup sugar} \\
1 \text{ egg} \\
1 \text{ package Good Luck Lemon Pie}
\end{align*}
\]

Mix together contents of one package of Good Luck Lemon Pie filling, one half cup of sugar, one half cup of water and the beaten yolk of one egg. Add two cups of boiling water. Cook over hot water stirring constantly until thickened (about ten minutes). When cool fold in one half cup of cream whipped and white of one egg beaten stiff. Serve with custard sauce or whipped cream. Lady fingers may be used for a garnish.

Lemon Sauce for Pudding

\[
\begin{align*}
2 \text{ eggs} \\
2 \text{ or 3 tablespoons sugar} \\
1 \text{ package of Good Luck Lemon Pie}
\end{align*}
\]

Put contents of Good Luck Lemon Pie package into double boiler adding two or three level tablespoons of sugar according to taste. Stir in slowly one half cup of cold water. Add beaten yolks of two eggs and four cups of
boiling water. Cook over double boiler stirring constantly for about ten minutes. Serve over plain cake, rice or fruit pudding.

Orange Pudding

3 cups milk  
1 package Good Luck Cream Pie

Mix contents of package of Good Luck Cream Pie with enough cold milk to dissolve it. Put remaining milk into double boiler and when hot stir in dissolved filling. Cook about ten minutes or until thickened, stirring constantly. Pour into moulds rinsed in cold water. Garnish with orange cradles and whipped cream sprinkled with nuts or moist grated cocoanut.

Lemon Filling for Cake

2 level tablespoons sugar  
2 eggs  
2 cups boiling water  
1 package Good Luck Lemon Pie

Put contents of package of Good Luck Lemon Pie Filling into a double boiler, add two level tablespoons of sugar. Stir in slowly one half cup of cold water. Add beaten yolks of two eggs and two cups of boiling water. Cook over hot water stirring constantly until thickened (about ten minutes). Cool and use as filling for cake.

If all the filling is not needed, the remainder may be chilled and served with whipped cream and chopped nuts.

Lemon Cream Meringue

½ cup sugar  
2 eggs  
1 package Good Luck Lemon Pie

Mix together contents of one package of Good Luck Lemon Pie, one half cup of sugar, one half cup of cold water and beaten yolks of two eggs. Add one and three fourths cups boiling water. Cook over a double boiler
stirring constantly until thick (about ten minutes). Pour into custard cups. Cover with meringue made of two egg whites and three tablespoons of sugar. Brown lightly in oven and serve hot or cold.

**Lemon Cocoanut Filling for Cake**

- 2 level tablespoons sugar
- 2 eggs
- 2 cups boiling water
- ½ cup moist grated cocoanut
- 1 package Good Luck Lemon Pie

Put contents of package of Good Luck Lemon Pie into a double boiler, add two level tablespoons of sugar. Stir in slowly one half cup of cold water. Add beaten yolks of two eggs and two cups of boiling water. Cook over hot water stirring constantly until thickened (about ten minutes). Add one half cup moist grated cocoanut before spreading.

**Boston Pie**

- ¾ cup sugar
- 1 tablespoon shortening
- 2 eggs
- ½ cup milk
- 1 teaspoon lemon juice
- 2 cups flour
- 2 tablespoons baking powder
- 1 package Good Luck Lemon Pie

Cream together sugar and butter, add egg, lemon juice, milk, flour and baking powder. Bake in layer cake pans.

Make up Good Luck Lemon Pie filling according to directions for Lemon filling for cake, spread between layers, cover top with whipped cream and cut in pie shaped wedges.
Choice ingredients—
all ready mixed for you