THE NEW WAY TO MAKE DELICIOUS Pies

18 Easy recipes

AND Candies
PUMPKIN CHIFFON PIE (One 9 inch pie)

1 envelope Knox Sparkling Gelatine
1/4 cup cold water
1 1/4 cups canned pumpkin
1/2 cup milk
1/2 teaspoonful ginger
1/2 teaspoonful nutmeg
1/2 teaspoonful cinnamon
1/2 teaspoonful salt
1 cup sugar
3 eggs

To slightly beaten egg yolks add one-half cup sugar, pumpkin, milk, salt and spices. Cook until thick in double boiler. Pour cold water in bowl and sprinkle gelatine on top of water. Add to hot pumpkin mixture, mix thoroughly and cool. When it begins to thicken, add remaining sugar and fold in stiffly beaten egg whites. Pour into previously baked pie shell. Chill in refrigerator or cold place. Pie may be garnished with whipped cream just before serving. Delicious served in gingersnap crust (make same as graham cracker crust, but use a little less sugar). Chill thoroughly and pour in pumpkin mixture.
MAKE 300 PIECES OF DELICIOUS CANDY FOR 16¢

Compare this candy with any you ever bought and see how delicious it is—and how inexpensive and simple it is to make. The children will have a gay old time making it for holidays, gifts, parties—or on any rainy day or Sunday afternoon. And if they eat a lot of it because it's so good, please don't worry. Made with Knox Gelatine it is pure as any food can be and exceptionally digestible. Many mothers make it a rule to keep a plentiful supply of this good Knox homemade candy on hand all the time. It's fun to try the different kinds.

KNOX RAINBOW WAFERS

1 envelope Knox Sparkling Gelatine
1 1/2 tablespoonfuls cold water
2 tablespoonfuls boiling water
1 package (1 lb.) confectioners' sugar
Coloring (Liquid or Paste)
Flavoring (Extracts or Oils)

Pour cold water in bowl and sprinkle gelatine on top of water. Add boiling water and stir until thoroughly dissolved. Add 2 cups sugar and mix thoroughly. Put on a board dredged with sifted sugar and knead until perfectly smooth. Divide into as many parts as you wish, and to each part add the desired coloring and flavoring. Knead in these colors and flavors and enough more sugar to make the mixture stiff again. (This will use the rest of the sugar in the package.) Roll as thin as possible and cut in rounds, about one inch in diameter. If you desire these rounds chocolate, knead in cocoa instead of part of sugar. Vanilla, peppermint, clove, cinnamon, sassafras, wintergreen, lemon or any flavor may be used.

NOTE: A metal jar cover, about 1 inch in diameter, makes a very satisfactory cutter for these candies.

Makes about 300 pieces, and costs about 16¢.
NEW RECIPES FOR GOOD CANDY

KNOX Dainties
4 envelopes Knox Sparkling Gelatine
1 cup cold water
1/2 cup sugar
1/2 teaspoonful salt
1/2 teaspoonful boiling water
1/2 teaspoonful peppermint extract
1 teaspoonful cinnamon
1/2 cup gelatin (Liquor or Liquid)

Heat sugar, salt and boiling water to boiling point. Pour cold water in bowl and sprinkle gelatine on top of water. Add to hot syrup and stir until dissolved. Boil SLOWLY for 15 minutes. Remove from fire and divide into two equal parts. Color one part a delicate red and flavor with peppermint-extract. Rinse two pans (size about 8 x 4 inches) in cold water, and pour in candy mixture to the depth of about three-fourths inch and put in a cool place (not a refrigerator), allowing candy to cool, cut in squares and roll in powdered sugar. Cut into cubes and roll in powdered or fine granulated sugar.

NOTE: If lemon flavor is desired, add three tablespoons lemon juice and two teaspoonfuls lemon extract to one part of the candy and leave it uncolored. Any preferred flavoring or coloring may be used. The above recipe may be made by using 10 drops of oil of cinnamon or cloves instead of the extract. This must be stirred into the mixture thoroughly while it is hot. The mixture may also be made by using 1 teaspoonful ground cinnamon or cloves instead of the extract. In this case the ground spice is boiled with the sugar and water. The mixture is then poured into pans and cooled while hot and cut in squares.

NEW RECIPES FOR GOOD CANDY

CHRISTMAS FUDGE
2 envelopes Knox Sparkling Gelatine
1 cup milk
1/2 squares sweetened chocolate
1/2 cup sugar
1 cup chopped nuts (walnuts or pecans)
1 teaspoonful vanilla
1/4 teaspoonful salt

Boil sugar, salt, and 1 cup milk to boiling point and add melted chocolate. Pour 3/4 cup milk in bowl and sprinkle gelatine on top of milk. Add to hot candy mixture and boil for fifteen minutes. Remove from fire, beat until it thickens, add nut meats and vanilla. Turn into pan, that has been rinsed in cold water, let stand until cool, cut in squares and roll in powdered sugar.

NOTE: Chopped candied cherries or hardening. weighs about 2 lbs. and costs about 21c. 1 1/4 pounds and costs about 28c. 2 lbs. and costs about 35c.

NEW RECIPES FOR GOOD CANDY

CHOCOLATE CREAMS
1 envelope Knox Sparkling Gelatine
1/2 cup cold water
1 cup sugar
1 cup evaporated milk
1/4 teaspoonful salt
1 teaspoonful peppermint or vanilla

Mix sugar and cream of tartar together, add one-half cup cold water and the salt and boil until the soft ball stage (syrup forms soft ball when tested in cold water) or until 238° F. Pour one-fourth cup cold water in bowl and sprinkle gelatine on top of water. Stir softened gelatine quickly through hot syrup and turn into a dish to cool, but do not scrape pan. When partially cool, add flavoring and beat until creamy. Cover dish with waxed paper or damp cloth and let candy stand in cold place until stiff enough to form in centers. Place in a small piece of confectioners' dipping chocolate over hot water until chocolate is melted. Remove and drop centers one at a time into the chocolate and place on waxed paper. If centers are not dropped in chocolate at once, place in covered dish to keep from hardening.

Makes about 45 pieces, weighs about 1/3 lb. and costs about 40c.

NEW RECIPES FOR GOOD CANDY

Maple Pecan Dainties
2 envelopes Knox Sparkling Gelatine
1/2 cup cold water
1/2 cup boiling water
1/2 teaspoonful salt
1/2 teaspoonful mapleine
1/2 cup pecans, chopped

Boil sugar, salt and boiling water to boiling point. Pour cold water in bowl and sprinkle gelatine on top of water. Add to hot syrup and stir until dissolved. Boil very SLOWLY for 15 minutes. Remove from fire and add mapleine. Allow candy to cool and stir in chopped nuts. Turn into pan (size about 8 x 4 inches) that has been rinsed in cold water. Allow to cool for at least twelve hours in a cold place (not a refrigerator). With a wet, sharp knife loosen around edges of pan and turn out. Cut in cubes and roll in either chopped peanuts or powdered sugar. Other nuts may be used.

Makes about 100 pieces of candy, weighs about 2 lbs. and costs about 40c.

NEW RECIPES FOR GOOD CANDY

ENGLISH TOFFEES
1 envelope Knox Sparkling Gelatine
1/4 cup cold water
1/4 cup sugar
1/2 cup light brown sugar
1/4 cup boiling water
1 teaspoonful salt
1 teaspoonful mapleine
1/2 teaspoonful salt
1/2 teaspoonful vanilla

Heat sugar, salt and boiling water to boiling point. Pour cold water in bowl and sprinkle gelatine on top of water. Add to hot syrup and stir until dissolved. Boil slowly for 15 minutes. Remove from fire and allow candy to cool slightly, and add chopped peanuts or lemon juice. Turn into pan (size about 8 x 4 inches) that has been rinsed in cold water. Allow to cool for at least twelve hours in a cold place. Stir carefully without beating to thoroughly mix. Spread in buttered pan and when cold and firm remove from pan and cut in 1/4 inch squares. Wrap in waxed paper.

Makes about 50 pieces, weighs about 1 1/2 lbs. and costs about 45c.

NEW RECIPES FOR GOOD CANDY

PEANUT SQUARES
2 envelopes Knox Sparkling Gelatine
1/2 cup cold water
1 1/2 cups light brown sugar
1/2 cup boiling water
1 tablespoonful lemon juice
2 cups peanuts, chopped
1/2 teaspoonful salt

Heat sugar, salt and boiling water to boiling point. Pour cold water in bowl and sprinkle gelatine on top of water. Add to hot syrup and stir until dissolved. Boil very SLOWLY for 15 minutes. Remove from fire and add mapleine. Allow candy to cool and stir in chopped nuts. Turn into pan (size about 8 x 4 inches) that has been rinsed in cold water. Allow to cool for at least twelve hours in a cold place (not a refrigerator). With a wet, sharp knife loosen around edges of pan and turn out. Cut in cubes and roll in either chopped peanuts or powdered sugar.

Makes about 100 pieces of candy, weighs about 2 lbs. and costs about 40c.

NEW RECIPES FOR GOOD CANDY
LEMON CHIFFON PIE
(One 9 inch pie)
1 envelope Knox Sparkling Gelatine
1/2 cup cold water
4 eggs
1 cup sugar
1/2 cup lemon juice
1 teaspoonful salt
1 teaspoonful grated lemon rind

Add one-half cup sugar, lemon juice and salt to beaten egg yolks and cook over boiling water until of custard consistency. Pour cold water in bowl and sprinkle gelatine on top of water. Add to hot custard and stir until dissolved. Add grated lemon rind. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites to which the other one-half cup sugar has been added. Fill baked pie shell or graham cracker crust and chill. Just before serving spread over pie a thin layer of whipped cream.

PINEAPPLE CHIFFON PIE
(One 9 inch pie)
1 envelope Knox Sparkling Gelatine
1/4 cup cold water
3 eggs
1/2 cup sugar
1/2 teaspoonful salt
1 teaspoonful vanilla
1/2 teaspoonful lemon extract

Cook the egg yolks, slightly beaten, sugar, salt and milk over boiling water until of custard consistency. Pour cold water in bowl and sprinkle gelatine on top of custard mixture and stir until dissolved. Cool and when mixture begins to congeal, fold in egg whites, beaten stiff and dry, coconut, vanilla and lemon extract. Pour into previously baked pie shell and chill. Garnish with toasted coconut.

CHOCOLATE CHIFFON PIE
(One 9 inch pie)
1 envelope Knox Sparkling Gelatine
1/2 cup cold water
2 tablespoonsful cocoa or 3 squares chocolate
4 eggs
1 cup sugar
1/2 teaspoonful salt
1 teaspoonful vanilla

Pour cold water in bowl and sprinkle gelatine on top of water. Mix boiling water and cocoa or chocolate until smooth. Add softened gelatine to hot chocolate mixture and stir until dissolved. Add egg yolks, slightly beaten, one-half cup sugar, salt and vanilla. Cool, and when mixture begins to thicken, fold in stiffly beaten egg whites and the other half cup sugar. Fill baked pie shell and chill. Just before serving spread over pie a thin layer of whipped cream.

APRICOT CREAM PIE
(One 9 inch pie)
1 envelope Knox Sparkling Gelatine
1/2 cup cold water
1 cup apricots, cooked or canned
1/2 cup apricot juice
1/2 cup sugar
2 tablespoonsful lemon juice
1/2 teaspoonful salt
1 teaspoonful grated lemon peel

Heat apricot juice. Pour cold water in bowl and sprinkle gelatine on top of water. Add to hot apricot juice and stir until dissolved. Add sugar, salt, lemon juice and apricots, which have been put through a sieve. Cool and when mixture begins to congeal fold in the whipped cream. Fill a baked pie shell with mixture and chill. Before serving spread pie with a thin layer of whipped cream.

NOTE: Graham Cracker Pie Crust may be used for any of the above pies excepting the Mince.

KNOX FRUIT PIE
(One 9 inch pie)
1 envelope Knox Sparkling Gelatine
1/4 cup cold water
3 eggs
1/2 cup sugar
1 teaspoonful salt
1/2 cup orange juice
2 tablespoonsful lemon juice
1/4 cup crushed pineapple
1 banana, sliced
1/2 cup cream, whipped
1 egg white, beaten stiff and dry

Pour cold water in bowl and sprinkle gelatine on top of water. Add sugar, salt and hot water and stir until dissolved. Add fruit juices. Cool and when mixture begins to congeal, beat well with egg beater. Fold in pineapple, banana, whipped cream and egg white. Pour into baked pie shell and chill. Serve topped with whipped cream, if desired.

MINCE PIE
(One 9 inch pie)
1 envelope Knox Sparkling Gelatine
2 1/4 cups cold water
2 cups apples, chopped very fine
1/2 cup canned raisins, chopped very fine
1/2 cup currants
1/2 cup sugar
1 teaspoonful ground cinnamon
1 teaspoonful mace
1 teaspoonful salt
2 tablespoonsful lemon juice

Cook together the apples, raisins, currants, sugar, cinnamon, mace, salt and 2 cups cold water until apples are very tender. Pour 3/4 cup cold water in bowl and sprinkle gelatine on top of water. Add to hot fruit mixture and stir until dissolved. Add lemon juice and chill. When mixture begins to congeal, pour into baked pie shell. Serve with strips of baked pie crust on top, or spread with whipped cream.

GRAHAM CRACKER PIE CRUST
(One crust for 9 inch pie)
1 1/2 cups graham cracker crumbs
1/2 cup powdered sugar
1/2 cup butter, scant

Crush graham crackers and mix with butter and sugar. Pat mixture firmly into pie pan. Place pie pan in refrigerator or cold place. Allow to stand for several hours, then fill with any of the above pie fillings (except mince) and chill.

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