19 STAR RECIPES FOR DELICIOUS PIES

Easy as Pie!

AND Candies
Whether you're still a kitchen-shy bride or an expert cook this line-up of Knox pies and candies is news for you! Here are recipes that cannot fail so long as you follow the simple directions. The pies require no baking, no fussy timing and testing. Yet their delicate light texture and smoothness would pay tribute to a master chef! Knox Gelatine pies and candies are different! So easy to make... inexpensive... and so good for you because Knox Gelatine is an all protein food which is readily digested! (Don’t confuse Knox with ready-flavored gelatine dessert powders which are 7/8 sugar, only 1/8 gelatine.)

**CHOCOLATE CHIFFON PIE**
(One 9 Inch Pie)

- 1 envelope Knox Gelatine
- 6 level tablespoonfuls cocoa or 2 squares chocolate
- 1 cupful sugar
- 4 eggs
- 1/4 teaspoonful salt
- 1 teaspoonful vanilla

Soften gelatine in 1/4 cup cold water. Put 1/2 cup cold water in top of double boiler to which add 6 level tablespoonfuls cocoa or 2 squares chocolate. When thoroughly dissolved add 1/2 cup sugar, the egg yolks slightly beaten and salt. Cook until custard consistency, stirring constantly. Add softened gelatine to hot custard and stir until dissolved. Cool and add vanilla. When mixture begins to thicken, fold in stiffly beaten egg whites to which the other half cup sugar has been added. Fill baked pie shell or graham cracker crust and chill. Just before serving a thin layer of whipped cream may be spread over the pie.

**KNOX RAINBOW WAFERS**
(250 Pieces of Delicious Candy)

- 1 envelope Knox Gelatine
- 1 pkg. (1 lb.) confectioner’s sugar
- 11/2 tablespoons cold water
- 2 tablespoons boiling water
- Coloring (Liquid or Paste)
- Flavouring (Extracts or Oils)

Soften gelatine in cold 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.
LEMON CHIFFON PIE

(One 9 Inch Pie)

1 envelope Knox Gelatine 1 cupful cold water
1/4 cupful lemon juice 1/4 cupful sugar
1/4 cupful powdered sugar 1/2 cupful lemon juice
2 eggs 2 egg whites
1/2 cupful milk 1/4 teaspoonful salt
1 envelope Knox Gelatine 1/4 cupful superfine sugar
1/4 cupful cold water 1/4 teaspoonful salt
1/4 cupful lemon juice 1/4 teaspoonful salt
1 envelope Knox Gelatine 1/4 cupful superfine sugar
1/4 cupful cold water 1/4 teaspoonful salt
1/4 cupful lemon juice 1/4 teaspoonful salt
3/4 cupful sugar 1/4 cupful superfine sugar
1 tablespoonful lemon juice 1/4 teaspoonful salt

Softened gelatine in cold water. Beat egg yolks slightly, add sugar, salt and hot water until custard consistency, stirring constantly. Add softened gelatine and stir until dissolved. Color (two parts (size of 1/2 inch) in cold water, and pour in mixture to the depth of an inch into a shallow mold (size of custard cup) with a thin layer of whipped cream, allowing candy to thicken for at least twelve hours. With a sharp knife, loosen and turn out on board lightly covered with powdered sugar. Cut into cubes or roll in powdered sugar or flour. Pipe or decorate with white or colored icings. Makes about 100 pieces of candy each.
A NEW USE FOR KNOX!

Ask for the Money-Saving 32-Envelope Package
Mail Coupon for FREE Knox Booklets
Knox Gelatine, Dept. 3, Johnstown, N. Y.

Please send me free of charge booklets checked:
- The Knox Gelatine Drink
- Mrs. Knox's 55-pg. Recipe Book

Name

Address

THOUSANDS ARE DRINKING KNOX GELATINE TO HELP KEEP IN GOOD CONDITION

Hundreds of hard-working men and women have tried drinking Knox Gelatine for 28 days and report that they felt better. Authorities say that the body needs liberal quantities of protein to enjoy sustained vigor. Knox is all protein; it contains no sugar. Directions are contained in the package. Send for literature on the Knox Gelatine Drink.