NOW! you don’t have to be an expert to make...

Luscious Pies and Candies

15 delicious KNOX GELATINE RECIPES inside!
EVEN IF YOU'VE NEVER HAD A SAUCEPAN IN YOUR HANDS...

...you can make these delicious Knox Pies and Candies today! Just follow the simple directions—exactly!

Knox desserts are good for the family, including the small fry, because most of the recipes call for milk and eggs...and Knox Gelatine, itself, is a supplementary protein food. Knox desserts are not only good to eat...they're nutritious dishes as well!

The flavor's REAL with Knox! Yes, any fruit (or vegetable) tastes just like itself when it goes into a Knox Gelatine treat. For, when you use real fruits or vegetables with Knox, you get all their tempting flavor-goodness. So much better...and better for you...than factory-flavored products!

FREE! Jane Knox's beautifully illustrated Recipe Book. Write to Knox Gelatine, Dept. C.F., Johnstown, N. Y.

2 New Knox Recipes
WELL ON THEIR WAY TO BECOMING
America's Favorite Desserts

NESSELRODE CHIFFON PIE

Soften: 1 envelope Knox Gelatine
in: ¼ cup cold water
Let this stand. Scald (don't boil):
1 cup milk
1 cup thin cream
Beat slightly:
3 egg yolks
Add:
¼ cup sugar
½ teaspoon salt
Add scalded milk and cream to egg mixture slowly, stirring as you do. Cook over hot water until mixture coats the spoon (about 7 minutes), stirring constantly. Remove from heat and stir in gelatine until completely dissolved. Let cool.
Add:
2 teaspoons rum flavoring or
3 tablespoons rum or sherry
Chill. Beat until stiff:
3 egg whites
Beat in:
½ cup sugar
When gelatine mixture begins to thicken, fold in egg whites and add:
1 tablespoon maraschino cherries, chopped
Pour into baked pie shell. Sprinkle with shaved chocolate. Chill.

PEANUT BUTTER CHIFFON PIE

Soften: 1 envelope Knox Gelatine
in: ¼ cup cold water
Let this stand.
Beat well:
2 egg yolks
Add:
2 tablespoons sugar
¼ cup water
½ teaspoon salt
Stir in gelatine. Cook over hot water, beating constantly with egg beater, until thick and fluffy (about 3 or 4 minutes). Let cool.
Place in bowl:
½ cup peanut butter
Add slowly:
¼ cup water
Beat until smooth. Add cooled egg mixture and beat thoroughly with egg beater. Chill.
Beat until stiff:
2 egg whites
Beat in:
2 tablespoons sugar
When peanut butter mixture begins to thicken, fold in egg whites.
Add:
½ teaspoon vanilla
Pour mixture into baked pie shell and chill until firm. If desired, serve with whipped cream sprinkled with nutmeg.

GOOD COOKS EVERYWHERE SAY... "Knox Gelatine makes the world's smoothest, lightest chiffon pies...no other thickening agent can produce such a feathery texture!"
CARROT CHIFFON PIE
Soften: 1 envelope Knox Gelatine
In: ⅓ cup cold water
Let this stand. Bring to a boil over hot water, stirring constantly, until sugar is dissolved. Boil mixture slowly for 15 minutes. Remove from heat. Stir in gelatine until dissolved. Let cool. Beat until stiff:
1 egg yolks
3 tablespoons graham crumbs
SPONTANEOUSLY, until custard coats the spoon. Chill. When gelatine mixture begins to thicken, beat with egg beater until fluffy. Beat until stiff:
3 egg whites
Fold egg whites into mixture. Pour into pie shell and chill until firm. Garnish with chopped walnuts or whipped cream before serving.

LEMON CHIFFON PIE
Soften: 1 envelope Knox Gelatine
In: ⅓ cup cold water
Let this stand. Beat slightly:
3 egg yolks
Add:
1 cup light corn syrup or ½ cup sugar
⅜ cup lemon juice
⅛ teaspoon salt
Beat over hot water, stirring constantly, until custard coats the spoon. Chill in gelatine until dissolved. Add:
1 teaspoon gelated lemon rind
Let cool until mixture begins to thicken. Beat until stiff:
3 egg whites
Fold egg whites into custard. Pour into pie shell and chill. Sprinkle with chopped nuts before serving.

PIE CRUSTS
Short on Shortening?
CHESS PIE CRUST

CHRISTMAS CANDY SUPREME
Soften: 1 envelope Knox Gelatine
In: ⅛ cup cold water
Let this stand. Melt over hot water:
1 envelope Knox Gelatine
1 cup boiling water
Let this stand. Melt over hot water:
2 tablespoons lemon juice
Let this stand. Mix:
⅛ cup sugar
⅛ teaspoon cream of tartar
⅛ teaspoon salt
⅛ teaspoon nutmeg
⅛ teaspoon cinnamon
Cook mixture over hot water until thick. Stir in gelatine until dissolved. Best until stiff:
2 egg yolks
Beat in:
2 tablespoons sugar
⅛ teaspoon salt
Stir in gelatine until dissolved. When gelatine mixture begins to thicken, fold in egg whites. Pour into pie shell. Garnish with chopped nuts. Chill until firm.

MERINGUE CRUST
Best until stiff:
3 egg whites
Add:
1 cup sugar
⅛ teaspoon salt
Beat slightly:
3 egg yolks
Add:
1 cup orange juice
⅝ cup sugar
⅛ teaspoon salt
Beat:
⅛ teaspoon cream of tartar
Stir in gelatine until dissolved. When gelatine mixture begins to thicken, fold in egg whites. Chill until firm. Garnish with whipped cream and pineapple tidbits, if desired.

Dandy Candy with Knox!

CHRISTMAS CANDY SUPREME
Soften: 1 envelope Knox Gelatine
In: ⅛ cup cold water

BARBECUE BAVARIAN
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2 envelopes Knox Gelatine
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LOOK!

With every ECONOMICAL PACKAGE of KNOX GELATINE (there are four envelopes in every package)

YOU CAN MAKE 4 DIFFERENT DISHES
Try the ones below! Each dish serves 6 generously
That’s 24 Servings to a Single Package

1. PERFECTION SALAD
2. LEMON CHIFFON PIE
3. KNOX’S FAMOUS TOMATO JELLY
4. FRUIT SALAD

Try ALL the Famous Knox Gelatine Recipes! You’ll find a variety of recipes in every package—salads, meat and fish entrees, pies, puddings, frozen desserts, and candies. ORDER KNOX GELATINE FROM YOUR GROCER TODAY!