"Uneeda Bakers"

LORNA DOONE SHORTBREAD

A Rich, Wholesome Biscuit!

NATIONAL BISCUIT COMPANY

"Uneeda Bakers"
GRAHAM CRACKER CREAM PIE

16 "Uneeda Bakers" GRAHAM CRACKERS, rolled fine.

1 1/2 cupful shortening—part butter, or Crisco, or all Crisco—melted.
1/2 cupful sugar
1/2 cupful granulated sugar
1/2 cupful St. Rambert flour
1 teaspoonful cinnamon

Mix, as for pie-crust; take one-half of mixture and pack in pie-pan.

CUSTARD-FILLING

3 egg yolks
1/2 cupful sugar
2 cupfuls milk
2 tablespoonfuls corn starch
1 teaspoonful vanilla flavor

Cook together until this mixture coats the spoon. Pour into the pie-pan.

MERINGUE

Make a meringue of 3 egg-whites and 3 tablespoonfuls granulated sugar.

Spread on top of custard. Sprinkle remaining cracker-crumbs over top of meringue.

Bake in moderate oven (325°) until meringue is brown.

LITHOGRAPHED IN U.S.A.