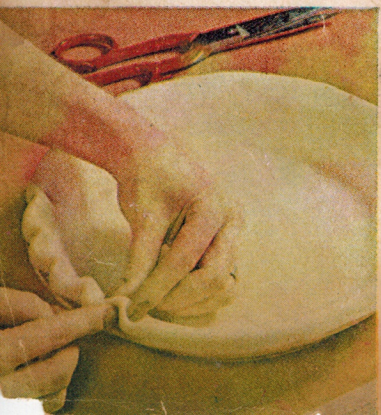




PASTRY



PLAIN PASTRY

For one single-crust pie or 4 to 6 tart shells:

- 1½ cups sifted all-purpose flour**
- ½ teaspoon salt**
- ½ cup shortening**
- 4 to 5 tablespoons cold water**

For one 8-, 9-, or 10-inch double-crust or lattice-top pie, two 8-, 9-, or 10-inch single-crust pies, or 6 to 8 tart shells:

- 2 cups sifted all-purpose flour**
- 1 teaspoon salt**
- ⅔ cup shortening**
- 5 to 7 tablespoons cold water**

Sift flour and salt together; cut in shortening with pastry blender till pieces are the size of small peas. (For extra tender pastry, cut in *half* the shortening till like cornmeal. Cut in remaining till like small peas.) Sprinkle 1 tablespoon water over part of mixture. Gently toss with fork (picture 1); push to side of bowl. Repeat till all is moistened. Form into a ball. (For double-crust and lattice-top pies, divide dough for lower and upper crust and form into balls.) Flatten on lightly floured surface by pressing with edge of hand 3 times across in both directions (picture 2). Roll from center to edge till ⅛ inch thick.

To bake single-crust pie shells: Fit pastry into pie plate; trim ½ to 1 inch beyond edge; fold under and flute edge by pressing dough with forefinger against wedge made of finger and thumb of other hand (picture 3). Prick bottom and sides well with fork. (If filling and crust are baked together, *do not prick.*) Bake at 450° for 10 to 12 minutes or till golden.

For lattice-top pie: Trim lower crust ½ inch beyond edge of pie plate. Roll remaining dough ⅛ inch thick. Cut strips of pastry ½ to ¾ inch wide with pastry wheel or knife. Lay strips on filled pie at 1-inch intervals. Fold back alternate strips as you weave cross strips. Trim lattice even with outer rim of pie plate; fold lower crust over strips. Seal; flute edge.

For double-crust pie: Trim lower crust even with rim of pie plate. Cut slits in top crust. Lift pastry by rolling it over rolling pin; then unroll loosely over well-filled pie. Trim ½ inch beyond edge. Tuck top crust under edge of lower crust. Flute edge of pastry as desired.

If edge of crust browns too quickly, fold strip of foil around rim of crust, covering fluted edge.

TART SHELLS

OVEN 450°

Prepare pastry; roll till dough is $\frac{1}{8}$ inch thick. Cut in 5- or 6-inch circles. Fit into tart pans; press out bubbles. Trim $\frac{1}{2}$ inch beyond edge; turn under; flute. Prick bottom and sides. (Or fit 5-inch circles over inverted custard cups; pinch together 4 corners; prick.) Bake at 450° for 10 to 12 minutes, or till golden.

OIL PASTRY

$2\frac{1}{2}$ 2 cups all-purpose flour
 $1\frac{1}{2}$ 1½ teaspoons salt
 $\frac{1}{2}$ ½ cup salad oil
 $\frac{5}{8}$ 5 tablespoons cold water

Sift together flour and salt. Pour salad oil and cold water into measuring cup (*do not stir*). Add all at once to the flour mixture. Stir lightly with fork. Form into 2 balls; flatten dough slightly.

Roll each between two 12-inch squares of waxed paper. (First dampen the table slightly so paper won't slip.) When dough is rolled in circle to edges of paper, it will be right thickness for crust.

Peel off top sheet of waxed paper and fit dough, paper side up, into pie plate. Remove paper. Finish pie shell following directions for single- or double-crust pies on opposite page. Makes enough pastry for one 8- or 9-inch double-crust pie.



To shape a crumb crust more evenly, heap the crumbs in a 9-inch pie plate. Press an 8-inch pie plate into the crumb mixture.

GRAHAM-CRACKER CRUST

OVEN 375°

Combine $1\frac{1}{4}$ cups fine graham-cracker crumbs, $\frac{1}{4}$ cup sugar, and 6 tablespoons butter or margarine, melted; mix. Press firmly into 9-inch pie plate. Bake in a moderate oven (375°) for 6 to 8 minutes or till edges are browned; cool. For unbaked crust, chill 45 minutes; fill.

VANILLA-WAFER CRUST

Mix together $1\frac{1}{2}$ cups fine vanilla-wafer crumbs (36 wafers) and 6 tablespoons butter or margarine, melted. Press firmly into a 9-inch pie plate. Chill till set.

CHOCOLATE-WAFER CRUST

Mix together $1\frac{1}{2}$ cups fine chocolate-wafer crumbs and 6 tablespoons butter or margarine, melted. Press firmly into 9-inch pie plate. Chill till set.

GINGERSNAP CRUST

OVEN 375°

Mix $1\frac{1}{2}$ cups fine gingersnap crumbs and $\frac{1}{4}$ cup softened butter or margarine. Press firmly into buttered 9-inch pie plate. Bake at 375° about 8 minutes. Cool.

ZWIEBACK CRUST

Mix 1 cup zwieback crumbs, $\frac{1}{4}$ cup confectioners' sugar, and 2 tablespoons butter or margarine, melted. Press into buttered 8-inch pie plate. Chill till set.

COCONUT CRUST

OVEN 325°

Combine one $3\frac{1}{2}$ -ounce can ($1\frac{1}{2}$ cups) flaked coconut and 2 tablespoons butter or margarine, melted. Press into 9-inch pie plate. Bake at 325° for 15 minutes, or till coconut is light golden brown.

CORNFLAKE CRUST

Combine 1 cup crushed cornflakes or crisp rice cereal, or cornflake crumbs, with $\frac{1}{4}$ cup sugar and $\frac{1}{3}$ cup butter, melted. Press firmly in 9-inch pie plate. Chill.

Be an expert with meringue pies



Have egg whites at room temperature before beating—they'll whip fluffier. Beat till soft peaks form (tips of peaks curl over slightly when beaters are removed).



Gradually add the sugar to beaten egg whites. Beat till stiff and glossy peaks form (peaks stand straight when beaters are removed) and all sugar is dissolved.



Carefully spread the meringue over hot cooked filling. Seal the meringue to edge of pastry all the way around. This helps prevent the meringue from shrinking.

MERINGUE

For one 9-inch pie:

- 3 egg whites
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{4}$ teaspoon cream of tartar
- 6 tablespoons sugar

For one 8-inch pie:

- 2 egg whites
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{4}$ teaspoon cream of tartar
- 4 tablespoons sugar

OVEN 350°

Beat egg whites with vanilla and cream of tartar till soft peaks form. Gradually add sugar, beating till stiff and glossy peaks form and all sugar is dissolved. Spread meringue over hot filling, sealing to edge of pastry. Bake at 350° for 12 to 15 minutes, or till meringue is golden. Cool. For Meringue Shell, see page 158.

Note: Before cutting a meringue-topped pie, dip knife in water—no need to dry.

MERINGUE TOPPER

To decorate a fruit pie, pipe on meringue in 4 rows using a pastry tube. Then pipe on 4 more rows to make diamond-shaped windows. Brown in oven till golden.

BANANA-APRICOT PIE

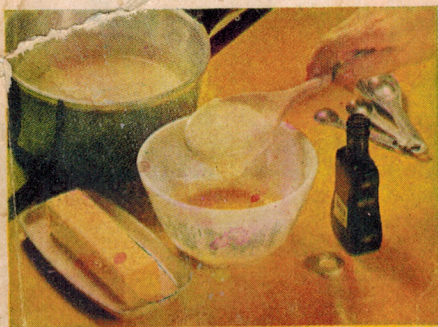
- 2 cups snipped dried apricots
- 1½ cups water
- 1¼ cups sugar
- 3 tablespoons all-purpose flour
- ¼ teaspoon salt
- 3 beaten egg yolks
- 2 tablespoons butter or margarine
- 2 medium bananas, sliced (2 cups)
- 1 9-inch *baked* pastry shell, cooled
- Meringue (3 egg whites, page 234)

OVEN 350°

Combine apricots and water. Cover; simmer 10 minutes or till tender. Combine the sugar, flour, and salt; stir into apricot mixture. Cook till boiling; boil 2 minutes, stirring constantly.

Stir small amount hot mixture into egg yolks; return to hot mixture. Cook and stir till boiling. Stir in butter.

Slice bananas in bottom of pastry shell; top with apricot filling. Spread meringue over filling; seal to edge. Bake in moderate oven (350°) for 12 to 15 minutes. Cool before serving.



Add a small amount of hot mixture to the beaten egg yolks. Blend well; then return to hot mixture immediately. Cook.

LEMON MERINGUE PIE

- 1½ cups sugar
- 3 tablespoons cornstarch
- 3 tablespoons all-purpose flour
- Dash salt
- 1½ cups hot water
- 3 slightly beaten egg yolks
- 2 tablespoons butter or margarine
- ½ teaspoon grated lemon peel
- ⅓ cup lemon juice
- 1 9-inch *baked* pastry shell, cooled
- Meringue (3 egg whites, page 234)

OVEN 350°

In saucepan, mix 1½ cups sugar, cornstarch, flour, and salt. Gradually add hot water, stirring constantly. Cook and stir over high heat till mixture comes to boiling. Reduce heat; cook and stir 2 minutes longer. Remove from heat.

Stir small amount hot mixture into egg yolks, then return to hot mixture. Bring to boiling and cook 2 minutes, stirring constantly. Add butter and lemon peel. Slowly add lemon juice, mixing well. Pour into pastry shell. Spread meringue over filling; seal to edge. Bake at 350° for 12 to 15 minutes. Cool before cutting.

Note: For creamier filling, cook and stir first 5 ingredients 8 minutes over low heat after mixture comes to boiling. Blend in egg yolks as above; cook 4 minutes after mixture boils.



Pour hot cooked filling into a cooled baked pastry shell. No need to cool the filling before topping with the fluffy meringue.

VANILLA CREAM PIE

- $\frac{3}{4}$ cup sugar
- $\frac{1}{3}$ cup all-purpose flour or
3 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- 2 cups milk
- 3 slightly beaten egg yolks
- 2 tablespoons butter
- 1 teaspoon vanilla
- 1 9-inch *baked* pastry shell
- Meringue (3 egg whites,
page 234)

OVEN 350°

In saucepan, combine sugar, flour, and salt; gradually stir in milk. Cook and stir over medium heat till bubbly. Cook and stir 2 minutes. Remove from heat.

Stir small amount hot mixture into yolks; immediately return to hot mixture; cook 2 minutes, stirring constantly. Remove from heat. Add butter and vanilla. Pour into cooled *baked* pastry shell. Spread meringue atop pie and bake at 350° for 12 to 15 minutes. Cool.

Or, omit meringue and serve with whipped cream. (To prevent skin from forming on surface of filling, put waxed paper directly on top of hot filling.)

CHOCOLATE CREAM PIE

Prepare Vanilla Cream Pie, increasing sugar to 1 cup. Chop two 1-ounce squares unsweetened chocolate; add with milk. Top with Meringue and bake as directed.

BANANA CREAM PIE

Slice 3 bananas into cooled *baked* 9-inch pastry shell. Top with Vanilla Cream Pie filling and Meringue. Bake as directed.

BUTTERSCOTCH PIE

Substitute brown sugar for granulated sugar in Vanilla Cream Pie filling. Increase butter to 3 tablespoons. Top with Meringue and bake as directed.

COCONUT CREAM PIE

Add 1 cup flaked coconut to Vanilla Cream Pie filling. Top with Meringue; sprinkle with $\frac{1}{3}$ cup coconut. Bake.

PINEAPPLE CREAM PIE

- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- 1 1-pound 4 $\frac{1}{2}$ -ounce can (2 $\frac{1}{2}$ cups) crushed pineapple, undrained
- 1 cup dairy sour cream
- 1 tablespoon lemon juice
- 2 slightly beaten egg yolks
- 1 9-inch *baked* pastry shell
- Meringue (2 egg whites,
page 234)

OVEN 350°

In saucepan, combine $\frac{3}{4}$ cup sugar, flour, and salt. Stir in next 3 ingredients. Cook and stir till mixture thickens and bubbles; cook and stir 2 minutes. Stir small amount hot mixture into yolks; return to hot mixture, stirring constantly. Cook and stir 2 minutes. Spoon into cooled pastry shell. Spread meringue atop pie, sealing meringue to edge of pastry. Bake at 350° for 12 to 15 minutes. Cool before cutting.

PUMPKIN MERINGUE PIE

- $\frac{3}{4}$ cup sugar
- 3 tablespoons cornstarch
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ to 1 teaspoon ground cinnamon
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground cloves
- 1 cup canned pumpkin
- 2 cups milk
- 3 slightly beaten egg yolks
- 1 9-inch *baked* pastry shell
- Meringue (3 egg whites,
page 234)

OVEN 350°

In saucepan, mix sugar, cornstarch, salt, and spices. Gradually stir in pumpkin and milk. Cook, stirring constantly, till mixture thickens and comes to boiling. Cook and stir 2 minutes; remove from heat.

Stir small amount hot mixture into egg yolks; return to hot mixture. Cook and stir 2 minutes. Pour into cooled *baked* pastry shell. Spread meringue atop pie, sealing to edge of pastry. Bake at 350° for 12 to 15 minutes. Cool before cutting.