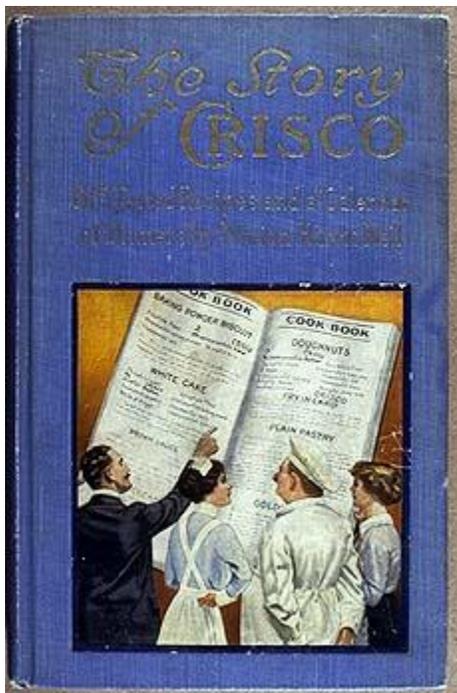


## **CRISCO'S APPLE PIE – 1913**

from: *The Story of Crisco.*

Cincinnati: The Proctor & Gamble Company, 1913.

from: *Thanksgiving & the New England Pie.*



**For filling for a medium-sized pie tin**, use 3 cups pared and sliced apples, ½ cup sugar, 1/8 teaspoon salt, 1 tablespoon Crisco, ¼ teaspoon cinnamon, 1 tablespoon lemon juice, and grated rind of ½ lemon.

### **Plain Crisco Pastry**

1 1/2 cupfuls flour  
1/2 cupful Crisco  
1/2 teaspoonful salt  
Cold water

Sift flour and salt and cut Crisco into flour with knife until finely divided. Finger tips may be used to finish blending materials. Add gradually sufficient water to make stiff paste. Water should be added sparingly and mixed with knife through dry ingredients. Form lightly and quickly with hand into dough; roll out on slightly floured board, about one-quarter inch thick. Use light motion in handling rolling-pin, and roll from center outward.

"Hundreds of instances of Crisco's healthfulness have been given by people, who, at one time have been denied such foods as pastry, cake and fried foods, but who **now** eat these rich, yet digestible Crisco dishes."