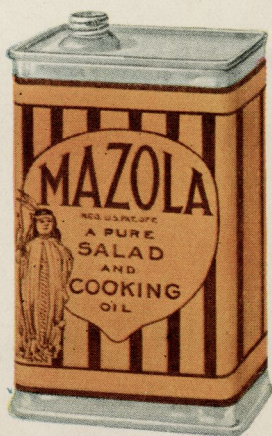




*The Secret
of Making
Perfect
Pie Crust*



WHY MAZOLA IS THE PERFECT SHORTENING

AS soon as a woman begins to use Mazola, she is able to say, with thousands of other fine cooks:

“My pie crusts are never soggy!”

Because Mazola is a 100% pure vegetable oil—Mazola-shortened pie crusts are always crisp, flaky and light as a feather.

Mazola comes from the hearts of full-ripened corn. It is as delicious and good to eat as corn-on-the-cob. Some mothers often give their children a teaspoonful or two of Mazola because of its food value.

And Mazola is much more economical than butter because Mazola is *all shortening value*. When your recipe calls for a cup of butter, you need to use only three-fourths of a cup of Mazola.

You will find that this makes the most delicious pie crust you ever tasted. To prove it, use Mazola in one of the recipes given here and you will never go back to using expensive butter or lard again.

PASTRY MAKING

PASTRY is made with Mazola the same as with any other fat. As a time saver, beat Mazola and water thoroughly and add to sifted dry ingredients. Mix together lightly with a spatula or fork, roll out on slightly floured board to the desired thickness.

A small amount of baking powder, or a little lemon juice added to pastry makes it flakier and more easily digested.

Where two crusts are placed together, the under crust should always be brushed with cold water, the upper crust placed over it, the two edges pressed firmly together and the upper crust brushed with Mazola.

When juicy fruit is used for a filling, some of the juice is likely to escape. To prevent this, bind edges with a strip of cloth wrung out of hot water.

When crust is baked, before filling is added, cover an inverted pie plate with pastry and prick before baking.

Crusts and fillings should be cold before putting together to prevent sogginess.

The oven for all pies should be moderately hot.

Use $\frac{1}{4}$ to $\frac{1}{3}$ less Mazola than lard or compounds in making pastry.

PIE CRUST

$1\frac{1}{4}$ cups Sifted Pastry Flour
 $\frac{3}{4}$ teaspoon Salt $\frac{1}{4}$ cup Mazola
 $\frac{1}{2}$ teaspoon Baking Powder 4 tablespoons Cold Water

Sift dry ingredients. Add water to Mazola and beat until creamy. Mix quickly into dry ingredients. Toss onto slightly floured board and roll to desired thickness. This recipe makes one small double crust pie.

For a flaky, richer crust—

2 cups Sifted Pastry Flour $\frac{1}{8}$ teaspoon Salt
 $\frac{3}{4}$ cup Mazola $\frac{1}{4}$ cup Ice Water

Work Mazola well into the flour and salt, add enough ice water to hold together and roll out at once on a well floured board.

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