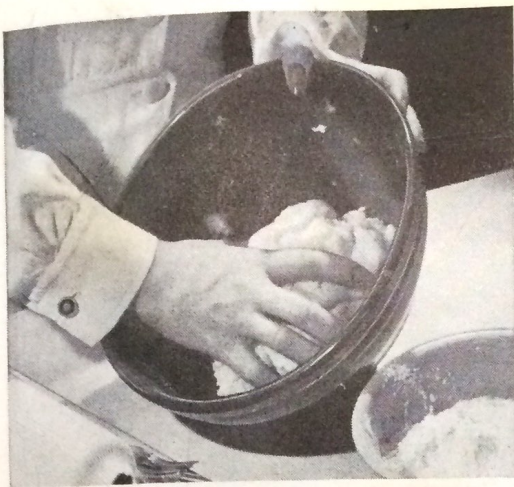


... AND PIES WILL BE YOUR PRIDE **PIES** PASTRY



5 Gather dough together with the fingers so it cleans the bowl.



6 Press into a ball. Then roll out, or keep in waxed paper in refrigerator until needed.

PASTRY FOR TWO-CRUST PIES

(The pictures #1 through #6 show you just how!)

Mix together.....	} For 9" Pie 2 cups sifted GOLD MEDAL Flour 1 tsp. salt *2/3 cup shortening 4 tbsp. water	For 8" Pie 1 1/2 cups
Cut in.....		3/4 tsp.
Sprinkle with		*1/2 cup 3 tbsp.

*When using hydrogenated shortenings, add about 2 tbsp. more.

Gather dough together and press into a ball. Proceed as directed for any two-crust pies or for two pie shells.

TEMPERATURE: See each recipe.

TIME: See each recipe.

For easy Stir-N-Roll Pastry, see p. 434.

PIE PAN POINTERS

The pies in this book are perfected for modern deep pie pans (1 1/4" deep). If measured from inside rim to outside rim, standard pans are 8" and 9" across. If measured from inside to inside of rim, they will measure 1/2" less (7 1/2" and 8 1/2").

For well baked, browned *undercrust*, choose pie pans of heat resistant glass or enamelware. Shiny metal does not bake the undercrust as well because it deflects the heat. Blackened tin pans or aluminum pans with satiny finish give good results.

An 8" pie cuts into 5 or 6 pieces.

A 9" pie cuts into 7 or 8 pieces.



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FRESH FRUIT PIES

Delicious treats from the berry patch.

FRESH BERRY PIE (Recipe) *With thick, fruity juice bubbling through the crust.*

Select ripe, juicy berries—blueberries, blackberries, raspberries, strawberries, loganberries, or boysenberries, etc. Berries

picked at the height of the season are more flavorful, require less sugar, and make the most delicious pies.



1 Wash berries, drain well. 2 Then, pick them over. 3 Remove stems and hulls.

Use the smaller or larger amount of sugar according to the sweetness of the fruit. Very tart fruit may require even more sugar (up to 1½ cups for 1 qt.).

Make Pastry for Two-Crust Pie of desired size. Line pie pan. (See pp. 298-301.)

For the Filling

- Mix together.....
- Mix lightly through.....
- Pour berries into pastry-lined pie pan.
- Dot with.....

For 9" Pie

- 7/8 to 1 cup sugar
- 5 tbsp. GOLD MEDAL Flour
- 1/2 tsp. cinnamon
- 4 cups fresh berries

For 8" Pie

- 2/3 to 3/4 cup
- 4 tbsp.
- 1/3 tsp.
- 3 cups

1 1/3 tbsp. butter

1 tbsp.

If fruit is dry, sprinkle 2 tbsp. water over it. Cover with top crust. Bake until crust is nicely browned and juice begins to bubble through slits in crust. Serve slightly warm, not hot.

TEMPERATURE: 425° (hot oven).

TIME: Bake 35 to 45 min.

★ **BLUEBERRY PIE**

Follow recipe above—using:

- For 9" Pie: 7/8 cup sugar
- For 8" Pie: 2/3 cup

For tart flavor, add 1 tbsp. lemon juice.

FRESH CHERRY PIE

Follow recipe above—except use pitted sour pie cherries in place of berries... also increase sugar, add almond extract. Use:

- For 9" Pie: 1 1/3 cups sugar, 4 drops almond extract
- For 8" Pie: 1 cup, 3 drops

Cover with lattice top or cutouts (see →).

RASPBERRY OR BLACKBERRY PIE

Follow recipe above—using:

- For 9" Pie: 7/8 cup sugar
- For 8" Pie: 2/3 cup

STRAWBERRY PIE

Follow recipe above—using:

- For 9" Pie: 1 cup sugar
- For 8" Pie: 3/4 cup

Very large berries should be halved.

LOGANBERRY OR BOYSENBERRY PIE

Follow recipe above—using:

- For 9" Pie: 1 cup sugar
- For 8" Pie: 3/4 cup