

Cakes, Pies, Fried Foods...

46c

# Crisco improves all 3



1.  
Hooray! Crisco gives  
**FLAKY PIE CRUST  
EVERY TIME!**



## CRISCO FAMILY STYLE CHICKEN PIE

- |                                  |                             |
|----------------------------------|-----------------------------|
| 4 tbsps. Crisco                  | 3 cups diced cooked chicken |
| 6 tbsps. flour                   | 1 cup cooked carrots        |
| 3 1/2 cups milk or chicken broth | 1 cup cooked peas           |
| Salt and pepper                  | 2 tbsps. chopped pimiento   |
- Single-crust recipe Crisco pastry

Melt Crisco; blend in flour. Add milk or broth; season to taste. Cook until thickened. Stir in chicken and remaining ingredients. Pour into casserole or baking dish. Top with savory Crisco Pastry. (Yes! It's flaky, tender pastry every single time when you use Crisco and follow the easy,

sure-fire Pastry Method on the Crisco label. And here's a flavor tip for chicken or meat pies—add one teaspoon poultry seasoning to the flour when making Crisco pie crust. Mmm... delicious!) Bake in hot oven (325°F.) 25-30 minutes. All Measurements Level. Serves 4 to 6.

2.  
Look! It's Crisco for  
**LIGHT, DIGESTIBLE  
FRIED FOODS!**

## CRISCO SKILLET EGG SUPPER (Serves 4)

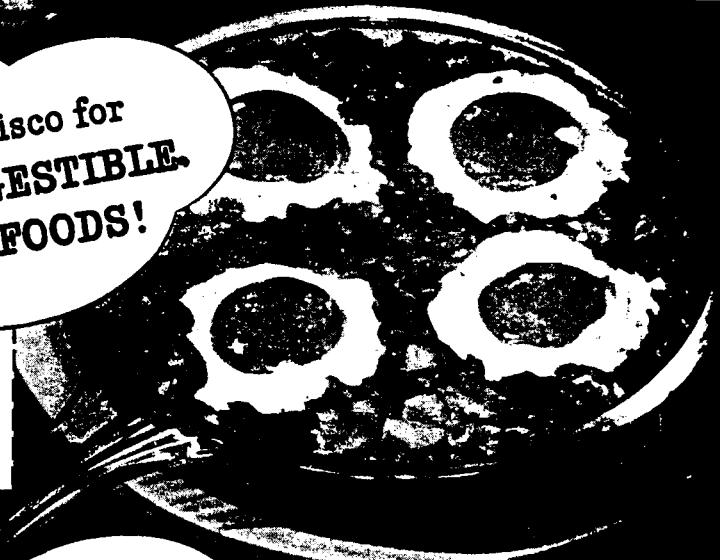
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|---|--------------------------------------|
| 1 tbsps. chopped onion                      | 1/2 cup finely chopped yellow cheese |
| 2 cooked medium-size potatoes, chopped fine | 1 tsp. salt                          |
| 1/2 cups Crisco                             | 1/2 tsp. pepper                      |
| 1/2 cups drained stewed tomatoes            | 4 eggs                               |



Fry onion and potatoes till brown in hot Crisco. (No need to fear upset digestions! Foods fried crisp and light in pure, all-vegetable Crisco not only taste better—they're so digestible even children may eat 'em!) Add tomatoes, cheese and seasonings. When well-blended and hot, break eggs whole onto mixture and let them poach till white is set

(about 20 minutes). Serve from skillet. All Measurements Level.

**CRISCO COOK BOOK**—Send 10¢ in coin and a Crisco label (any size) to Crisco, Dept. HJ Box 337, Cincinnati 1, Ohio, for the 64-page Crisco cook book, "Recipes for Good Eating." Offer good in U.S., including Hawaii.



3.  
Hey, Mom! Crisco makes  
**LIGHTER, RICHER  
CAKES!**



## CRISCO CHOCOLATE CROWN CAKE

New Crisco cakes are better on every count—lighter—richer—moister—tenderer! But note that this new recipe is designed for cake flour—should not be used in emergency flour.

Measure into mixing bowl:

- |   |
|---|
| 1 1/2 cups cake flour (sifted before measuring)           |
| 1 1/4 cups sugar • 1/2 cup Crisco • 1 tsp. salt           |
| 1 tsp. soda • 2 squares melted bitter chocolate • 1/2 cup |
- Stir vigorously by hand or with mixer (medium speed) 2 minutes. Now stir in (yes, all by itself):
- |  |
|--|
| 3/4 tsp. baking powder                                 |
| Add: 1/2 cup milk • 2 eggs (unbeaten) • 1 tsp. vanilla |

Blend by hand or in mixer (medium speed) for 2 minutes. Pour into two 9" layer pans (1 1/4" deep) which have been rubbed with Crisco and lined with waxed paper. Bake in moderate oven (350°F.) 25-30 minutes. (Crisco has a baking secret. It makes cakes

lighter than the most expensive icing. With Crisco—only with Crisco—we promise you a better cake than from this recipe!) Frost with favorite boiled icing, piling around top rim of cake, crown. All Measurements Level.

**CRISCO is America's Largest-Selling Vegetable Shortening—IT'S DIGESTIBLE!**

