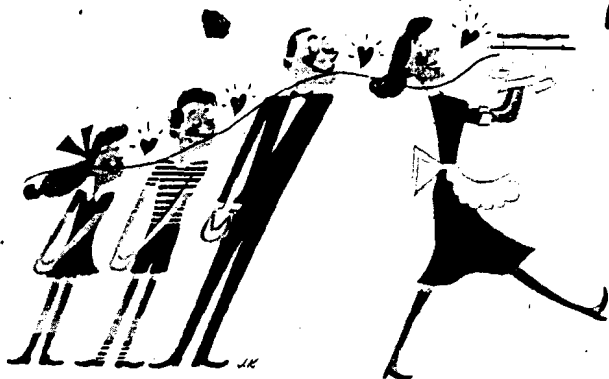


"Crunchy on top...flaky on the bottom..."

## M-M-M... It's Apple Crunch Pie!



"That juicy, sweet-smelling Crisco apple pie was really something! One taste of its golden, flaky, melt-in-your-mouth crust—and my family insisted I was a genius.

"You can bet I didn't tell them the genius was simply new, improved Crisco and Crisco's wonderful pastry method! Even a beginner can get flaky, tender pie crust every time with pure, all-vegetable Crisco and Crisco's sure-fire pastry method. There's no chance of soggy or tough crust. Just sure success—tender, digestible pastry every time!

"And to think the Crisco pastry recipe staring me in the face all the time... on the label of my Crisco! The pure, Crisco I've always depended on for fine-textured cakes and digestible fried food (9 out of 10 doctors, you know, say Crisco is easy to digest.)

"But I've learned my lesson! Starting with that wonderful Crisco is my one-and-only shortening for pastry, too. I've found Crisco makes everything taste better... fried cakes and m-m-marvelous pies!"



How to make flaky, tender pie crust every time! There's no guesswork—just follow Crisco's sure-fire pastry method (given below—and on the Crisco label, too!) and get pastry as digestible as it is delicious.

### APPLE CRUNCH PIE

(Makes 1—9" pie)

DOUBLE-CRUST PASTRY	APPLE FILLING
2½ cups sifted flour	6 large tart apples
1 tsp. salt	¾ cup sugar
¾ cup Crisco	½ tsp. cinnamon
½ cup water	½ tsp. salt
CRUNCH TOPPING	1 tsp. flour
1 tbsp. Crisco	1 tsp. lemon juice
1 tbsp. sugar	1 tsp. Crisco
3 tbsps. flour	
¼ tsp. salt	

**All Measurements Level:** Sift flour and salt into bowl. Remove ½ cup of flour and mix with water to form a paste. Cut Crisco into remaining flour until pieces are the size of small peas. Add flour paste to Crisco-flour mixture. Mix and shape into a ball. Divide. Lightly roll half of dough in a circle about 12" in diameter, and ¼" thick. Line pan and trim edges even with edge of pan.

Pare and slice apples. Combine with other ingredients. Fill pan. Roll out remaining dough in 10" circle. Prick for steam vents. Place over apples. Fold over lower crust. Flute with fingers to seal. Brush with milk. Sprinkle with topping ingredients blended together until crumbly. Bake in hot oven (400° F.) for 40-45 minutes.

**CRISCO COOK BOOK**—64 pages of tested recipes, beautiful full-color illustrations, is yours for 10¢ in coin and a Crisco label (any size). Mail to Crisco, Dept. HJ, Box 837, Cincinnati 1, Ohio. Offer good in U. S., including Hawaii.

