The background of the entire image is a collage of various pies. In the top left, a pie with white frosting and chocolate shavings is on a pinkish plate. In the top right, a pie with a yellow filling and white cream is on a silver platter. In the bottom left, a large pie with a golden crust and dark filling is in an ornate silver tray. In the bottom right, a pie with a lattice top and red fruit filling is on a silver platter. A silver pie server is visible in the bottom left corner. The central text is set within a white scalloped-edged circle on a blue and white checkered background.

AUNT JENNY'S
12 PIES
HUSBANDS
LIKE BEST
RECIPE BOOK

*"Now anyone can make pies to perfection
with Spry's 'Water-Whip' Method!"*

Dear Friend:

Here is my newest Spry cookbook, with 12 recipes for beautiful pies. I'm so glad you sent for it, and I hope you'll try every one of them! They're recipes you can depend on, because they've been tested over and over again in the Lever Test Kitchens. What's more, this book is chock-full of tricks that will make pies the easiest thing you bake! There's the easy, quick Spry "Water-Whip" method that takes all the guesswork out of piecrust even for beginners. There's an improved standard pastry recipe. There are dozens of hints for rolling, decorating—even freezing—pies. Once you've tried these easy, simple methods, you'll feel like making pies and tarts much more often, I know. And one member of your family is going to be especially happy—nearly every man loves pie! Then give him pie to his heart's content! Any one of these recipes is sure to be pie to his liking—they were chosen because they're the pies that surveys, research, letters in my mail show most men like best. So begin anywhere—run your own popularity contest—see which pie wins with *him!*

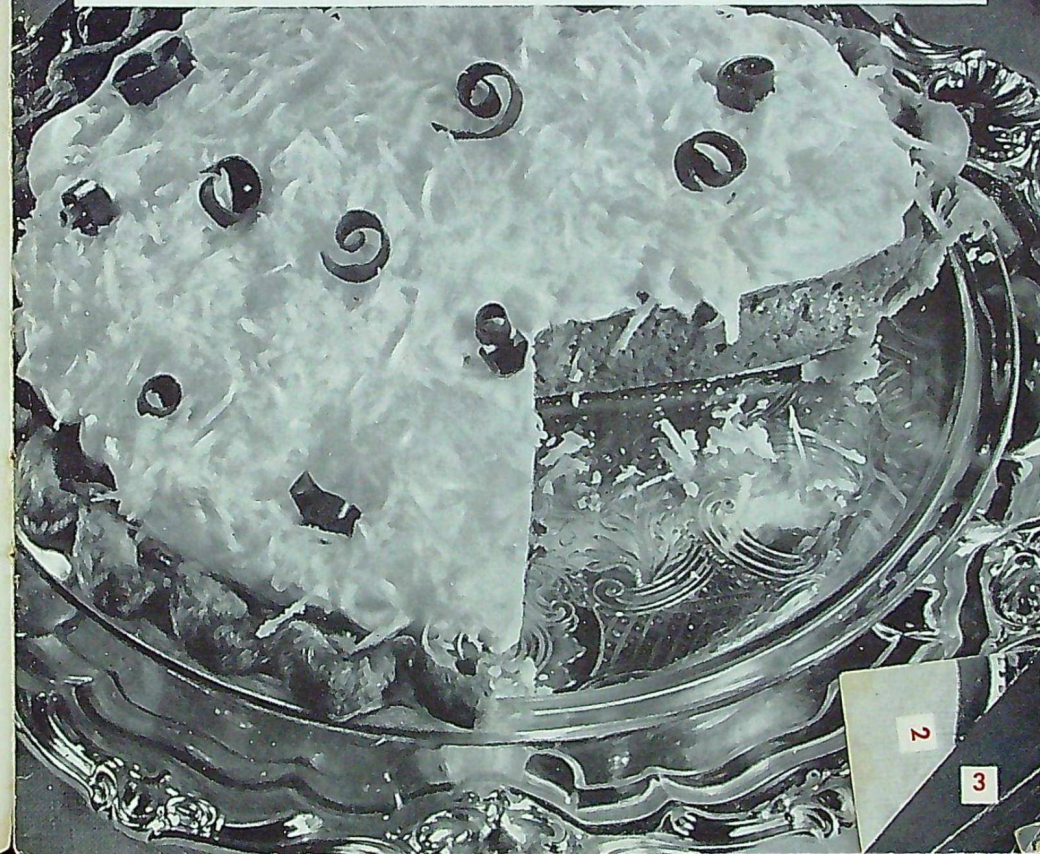
Sincerely yours,

Aunt Jenny



REGAL CREAM-ON-CHOCOLATE PIE

- Make** . . . a baked "Water-Whip" Pie Shell, page 19.
- Soften** . . . 1 teaspoon gelatin in 2 tablespoons cold water
- Melt** . . . 1 oz. chocolate (cut in pieces) in $1\frac{1}{4}$ cups milk in top of double boiler; blend with rotary egg beater
- Mix** . . . $\frac{1}{2}$ cup sugar, 2 tablespoons cornstarch, $\frac{1}{4}$ teaspoon salt. Add to chocolate mixture and cook until thick and smooth, then cook 15 minutes longer, stirring constantly.
- Beat** . . . 3 egg yolks well. Stir small amount of chocolate mixture into egg yolks, return to double boiler, and cook a few minutes longer.
- Add** . . . 1 tablespoon butter or margarine, 1 teaspoon vanilla and gelatin mixture; mix well. Cool.
- Fold in** . . . 3 stiffly beaten egg whites
- Whip** . . . $\frac{1}{2}$ cup heavy cream and fold into chocolate mixture
- Pour** . . . into baked pie shell. Chill in refrigerator several hours, or until firm. When ready to serve, whip 1 cup heavy cream and spread over filling.
- Sprinkle** 1 cup grated fresh coconut (or shredded moist coconut) over cream and decorate with curls of shaved chocolate. Keep chilled until all is served.



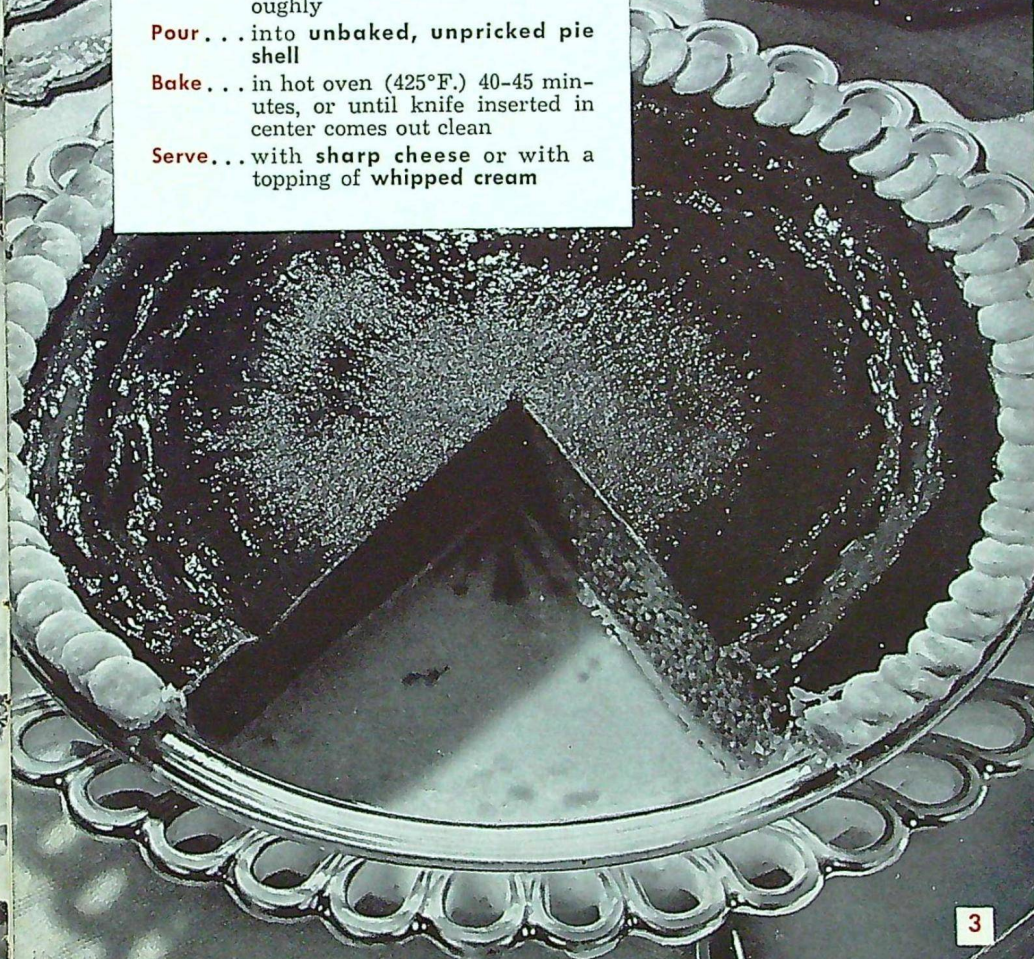
DEEP-DISH BLUEBERRY PIE

- Make** . . . pie dough, using recipe for "Water-Whip" Pie Shell, page 19.
- Mix** . . . 4 cups fresh blueberries (or blackberries, raspberries, boysenberries, or huckleberries), $\frac{3}{4}$ cup sugar, $1\frac{1}{2}$ tablespoons tapioca or flour, $\frac{1}{8}$ teaspoon salt, 1 teaspoon lemon juice and put in oblong baking dish, 10" x 6" x 2"
- Dot** . . . 1 tablespoon butter or margarine over berries
- Roll** . . . pie dough into a rectangle $\frac{1}{8}$ " thick. Fit dough over berries, making a crimped edge and pressing it onto edge of dish.
- Cut** . . . slits for steam to escape
- Decorate** top with "blueberries" and "leaves" cut from pastry trimmings
- Bake** . . . in hot oven (425°F.) 40-45 minutes
- Serve** . . . warm with a mixture of $\frac{1}{2}$ cup mashed cottage cheese, $\frac{1}{4}$ cup heavy cream, whipped, 1 tablespoon confectioners' sugar, dash of salt, and few drops of vanilla. Makes 6 servings.



HERITAGE PUMPKIN PIE

- Make** . . . an unbaked "Water-Whip" Pie Shell, page 19
- Mix** . . . $1\frac{1}{2}$ cups canned or cooked pumpkin (or squash), 1 cup firmly packed brown sugar, $\frac{1}{2}$ teaspoon salt, 2 teaspoons cinnamon, 1 teaspoon ginger, 2 tablespoons molasses
- Add** . . . 3 slightly beaten eggs, 1 cup evaporated milk, and mix thoroughly
- Pour** . . . into unbaked, unpricked pie shell
- Bake** . . . in hot oven (425°F.) 40-45 minutes, or until knife inserted in center comes out clean
- Serve** . . . with sharp cheese or with a topping of whipped cream





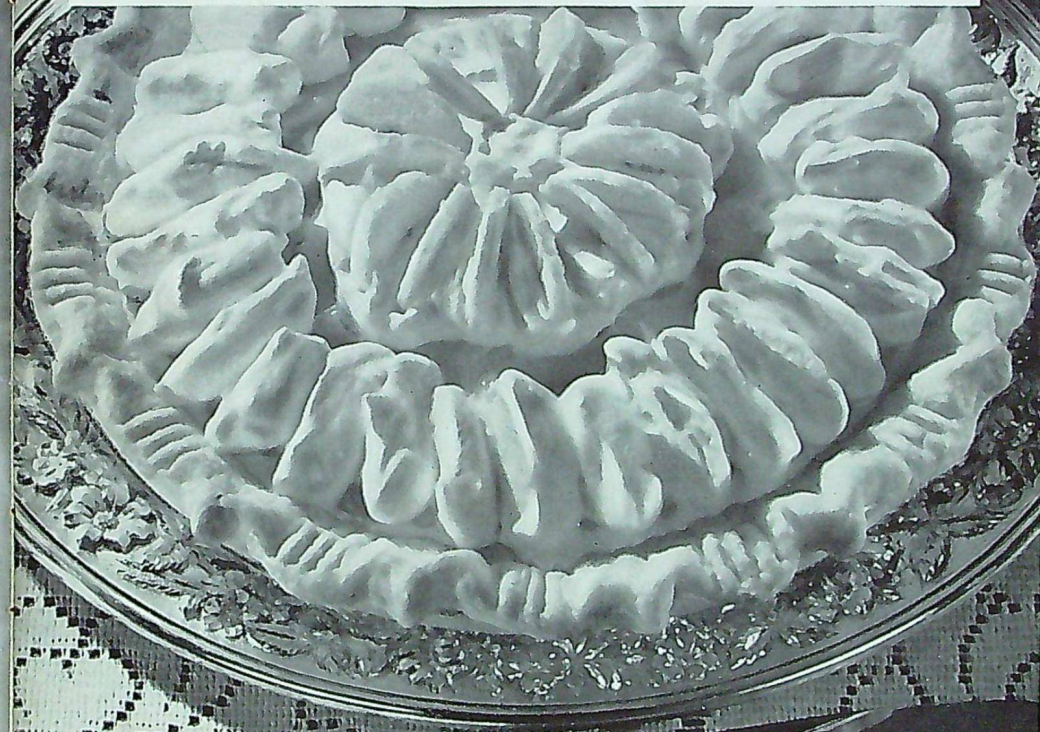
"HIS FAVORITE" APPLE PIE

- Make** . . . "Water-Whip" Piecrust, page 15. Divide dough in half and shape each into a flat round. Roll one half about $\frac{1}{8}$ " thick and line a 9" pie pan.
- Prepare** . . . 6 cups pared, cored thin apple slices. Arrange half of slices in pastry-lined pan.
- Mix** 1 cup sugar*, $\frac{3}{4}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg, $\frac{1}{8}$ teaspoon salt, 1 teaspoon lemon juice and sprinkle half of mixture over apples in pan. Arrange remaining slices on top and cover with remaining sugar mixture.
- Dot** 1 tablespoon butter or margarine over filling. Trim pastry even with pan.
- Roll** remaining dough as before and lay over apples. Trim pastry $\frac{1}{2}$ " beyond pan, fold it under bottom crust, press edges together with fork. Cut decorative slits in top for steam to escape.
- Brush** . . . pastry with slightly beaten egg white and sprinkle with sugar
- Bake** . . . in hot oven (425°F.) 45-55 minutes

**If apples are very juicy, add 1 tablespoon cornstarch to sugar mixture and blend thoroughly.*

DREAMY BANANA CREAM PIE

- Make** . . . a baked "Water-Whip" Pie Shell, page 19
- Scald** . . . 2 cups milk in top of double boiler
- Mix** 3 tablespoons flour, 2 tablespoons cornstarch, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt. Add gradually to scalded milk and cook until thick and smooth, then cook 15 minutes longer, stirring constantly.
- Beat** . . . 3 egg yolks slightly. Stir a small amount of hot mixture into yolks, return to double boiler, and cook a few minutes longer.
- Add** . . . 1 tablespoon butter or margarine, 1 teaspoon vanilla and blend. Cool.
- Slice** 3 or 4 bananas and arrange in baked pie shell; cover at once with cooled filling. At serving time, whip $\frac{1}{2}$ cup heavy cream. Drop by teaspoonfuls on filling around rim of pie, piling remaining cream in center.
- Decorate** by inserting 2 banana slices, butterfly fashion, into cream at tip of each serving.



OLD-SOUTH BUTTERSCOTCH PIE

- Make** . . . a baked "Water-Whip" Pie Shell, page 19
- Mix** . . . 1¼ cups firmly packed dark brown sugar, ¼ teaspoon salt, 2 tablespoons water in top of double boiler. Boil over direct heat to a thick sirup (about 5 minutes).
- Blend** . . . ¼ cup milk with 4½ tablespoons cornstarch. Add 1¾ cups milk, combine with hot sirup and cook over hot water until thick and smooth, then cook 15 minutes longer, stirring constantly.
- Beat** . . . 3 egg yolks slightly. Stir a small amount of hot mixture into egg yolks, return to double boiler, and cook 5 minutes longer.
- Add** . . . 2 tablespoons butter or margarine, ½ teaspoon vanilla and cool
- Pour** . . . into baked pie shell. At serving time, whip 1 cup heavy cream and arrange in a border around top of pie leaving a 3" circle of uncovered filling in center.
- Arrange** pecan halves around filling inside cream border or sprinkle filling with coarsely cut toasted pecans. Keep refrigerated until all is served.



CRUMBLY TOP APPLE PIE

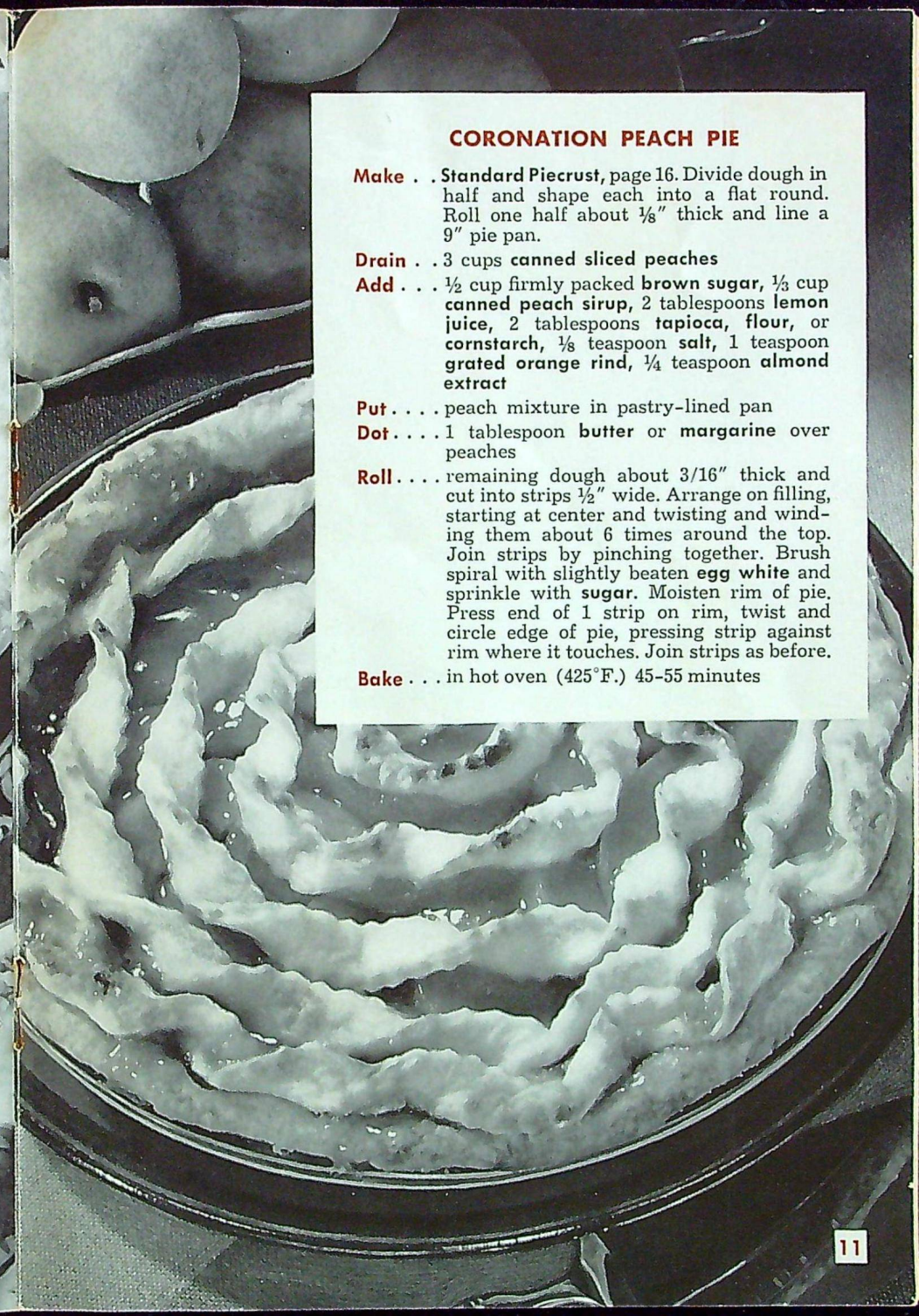
- Make** . . . an unbaked "Water-Whip" Pie Shell, page 19
- Mix** . . . ¼ cup sugar, ¾ teaspoon cinnamon, ½ teaspoon salt, 4 cups pared, cored thin apple slices
- Arrange** apple slices in pie shell
- Blend** . . . ¾ cup firmly packed brown sugar, ¾ cup sifted all-purpose flour
- Cut in** . . . ½ cup butter or margarine with pastry blender or two knives until crumbly. Sprinkle over apples.
- Bake** . . . in moderately hot oven (400°F.) 30-35 minutes. Serve with or without cream.



BEST COCONUT CUSTARD PIE

- Make** . . . a baked "Water-Whip" Pie Shell, page 19
- Beat** 3 eggs and 2 egg yolks or 4 slightly eggs
- Add** . . . $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 2 cups milk, 1 teaspoon vanilla and mix. Strain mixture.
- Add** . . . $\frac{3}{4}$ cup shredded toasted coconut*
- Pour** . . . into buttered 9" pie pan
- Sprinkle** with $\frac{1}{4}$ teaspoon nutmeg
- Place** . . . pan in larger pan of hot water
- Bake** . . . in moderate oven (350°F.) 35-40 minutes
- Cool** . . . custard at room temperature. (Do not refrigerate or custard will stick to pan.)
- Loosen** custard thoroughly from pan with knife (page 20). Shake gently to loosen from bottom. Slide it quickly, but carefully, into baked and cooled pie shell. Let settle a few minutes before serving.

*To toast coconut, place in shallow pan and toast in moderate oven (350°F.) until browned, stirring often to brown evenly.



CORONATION PEACH PIE

- Make** . . . Standard Piecrust, page 16. Divide dough in half and shape each into a flat round. Roll one half about $\frac{1}{8}$ " thick and line a 9" pie pan.
- Drain** . . . 3 cups canned sliced peaches
- Add** . . . $\frac{1}{2}$ cup firmly packed brown sugar, $\frac{1}{3}$ cup canned peach sirup, 2 tablespoons lemon juice, 2 tablespoons tapioca, flour, or cornstarch, $\frac{1}{8}$ teaspoon salt, 1 teaspoon grated orange rind, $\frac{1}{4}$ teaspoon almond extract
- Put** . . . peach mixture in pastry-lined pan
- Dot** . . . 1 tablespoon butter or margarine over peaches
- Roll** . . . remaining dough about $\frac{3}{16}$ " thick and cut into strips $\frac{1}{2}$ " wide. Arrange on filling, starting at center and twisting and winding them about 6 times around the top. Join strips by pinching together. Brush spiral with slightly beaten egg white and sprinkle with sugar. Moisten rim of pie. Press end of 1 strip on rim, twist and circle edge of pie, pressing strip against rim where it touches. Join strips as before.
- Bake** . . . in hot oven (425°F.) 45-55 minutes



HOT N HEARTY STEAK PIE

- Fry** 1½ cups sliced onions slowly until yellow in ½ cup **Homogenized Spry**. Remove onions and save for later use.
- Cut** 1½ pounds round steak in ½" pieces and roll in mixture of ⅓ cup flour, 3 teaspoons salt, ¼ teaspoon pepper. Sear in hot Spry until richly browned.
- Add** . . . 3¼ cups boiling water, 1 tablespoon Worcestershire sauce and sprinkle in any of the flour mixture that remains. Cover and simmer until meat is tender (about 1 hour).
- Add** . . . 1 cup raw potatoes, cut in ½" cubes. Cook 10 minutes longer.
- Make** . . Golden Egg Pastry, page 20.
- Roll** dough into a rectangle ¼" thick and about 1" larger than 10" x 6" x 2" baking dish
- Pour** . . . meat mixture into dish and place cooked onions on top
- Fit** pastry over top and seal edge of pie. Mark top into 6 serving portions by cutting small Vs with knife point lengthwise and crosswise. In center of each square make a decorative steam vent by cutting 8 short slits in a snowflake pattern.
- Bake** . . . in very hot oven (450°F.) 25-30 minutes. Makes 6 servings.

Hints for a "Light Hand" with Pastry



You've heard a woman say, admiring another cook's handiwork, "She has *such* a light hand with pastry!" Tender, flaky piecrust has always been the prize accomplishment of good cooks! And many's the woman who has envied it! Now, thanks to Spry and its new "Water-Whip" method, perfect pastry—every time—is easy as child's play. And so fast! It's ready to roll in seconds!

You see, the "Water-Whip" method answers right from the start that question that has always been so confusing—"How much water shall I add?" You simply add a definite, measured amount of liquid right to your shortening, then whip it into a soft, creamy emulsion! Of course, any shortening won't do—the whole method is possible only because Spry is homogenized, specially made to mix with liquids.

Once your pastry is mixed, the success of your pie depends a great deal on how you handle the dough. You'll want to read carefully the pictured directions for each pastry method and go over the suggestions in the pages that follow. They're tricks from skilled pie-makers—ways to make your pies prettier, more delicious, more certain to win you compliments from every one who comes to your table! And now—Happy Baking!

You can bake BETTER pies with Homogenized Spry

Dip your spoon into Homogenized Spry—see how much lighter and fluffier it is than other shortenings—how easy to work with. It's pre-creamed, easier, quicker to blend with dry ingredients. And Spry is the *only* kind of shortening that is specially made to mix with liquids. That's what makes the marvelous new "Water-Whip" method possible! You can count on Spry every time—you're *sure* to make flakier, more tender piecrust than you can possibly get with any other kind of shortening . . . in fact, Lever Brothers Company guarantees just that!



BEST FOR ALL YOU BAKE OR FRY

STANDARD PASTRY... *the sure Spry Way*

Standard or conventional pastry is made by first cutting the shortening into the flour. In the *Spry* way of making standard pastry, the shortening is cut into the flour in *two steps*: first, $\frac{2}{3}$ of the *Spry* is cut in *fine* for

tenderness; second, the remaining *Spry* is cut in *coarse* for *flakiness*. To make standard pastry this improved way, follow the recipe and key steps pictured below. See how easy it is to get perfect pastry every time!

Standard Piecrust

Ingredients

sifted all-purpose flour
salt
Homogenized *Spry*
cold water

Two-crust 9" Pie or Lattice Pie

2 cups
1 teaspoon
 $\frac{3}{4}$ cup
4 tablespoons

9" Pie Shell or 6 tart shells

1 $\frac{1}{4}$ cups
 $\frac{1}{2}$ teaspoon
 $\frac{1}{2}$ cup
2 $\frac{1}{2}$ tablespoons

Put flour and salt in mixing bowl and mix. Cut in *Spry* as follows:

Step 1 for Tenderness – cut in about $\frac{2}{3}$ of the *Spry* with pastry blender or 2 knives until as fine as meal.

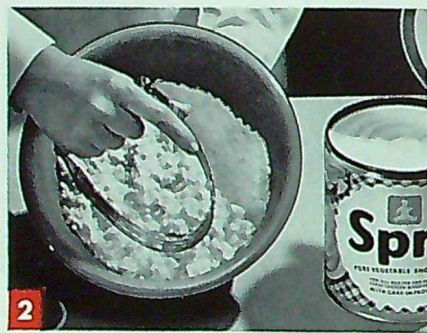
Step 2 for Flakiness – cut in the remaining *Spry* to the size of large peas.

Sprinkle *all* the water, 1 tablespoon at a time, over different parts of mixture. Mix thoroughly with fork until all particles cling together and form a dough. Take up in hands and work into a smooth, blended ball of dough. Use in making pies, tarts, turnovers, etc.

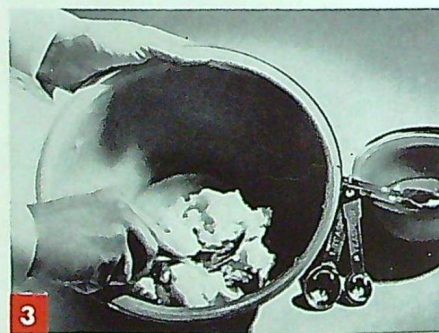
Roll standard pastry on a floured board or cloth – not between waxed paper.



1 Cut $\frac{2}{3}$ of the *Spry* into flour with pastry blender until as fine as meal. Be sure *all* the flour is mixed with the *Spry*. This step insures *tenderness* in the pastry.

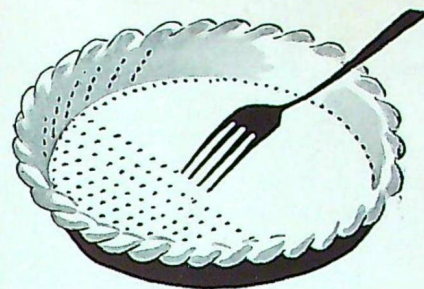


2 Cut in remaining *Spry* to size of large peas. In baking, these pieces melt into little "pools" of fat, forming leafy flakes. This step insures *flakiness* in the pastry.



3 Sprinkle water over mixture; mix thoroughly with fork until all particles cling together. Take up in hands, work into a smooth, well-blended ball of dough.

Expert Tricks FOR PERFECT PIES



Many secrets of pie success lie in the "know-how"—in the techniques and practices that are part of a pie-maker's skill. You'll find many of these pie tricks in this booklet: how to make a custard pie with a crisp, flaky undercrust and a soft, creamy filling... how to seal in the juices in a berry pie... how to make a fluffy, upstanding meringue. There are tips for pretty tops and attractive edges, too—all designed to give your pies a truly professional air!

Attractive Rims to Flatter Your Pies

The eye-catching look of a handsome pie comes in large part from its pastry rim. Clever fingers can fashion an endless variety of attractive edges. The

times of a fork, a pointed knife, or an inverted teaspoon tip can be used with good effect, too.

Interesting pastry designs can be made on the rims with tiny patterns or cutters. Some pies call for a rim of the "stand-up" type, others are at their best with a flat "lie-down" rim. Select the edge that will do the most for the filling. You will enjoy using your own ideas and creating new and original rims to frame your favorite pies. Here are some attractive edges that are easy to make.

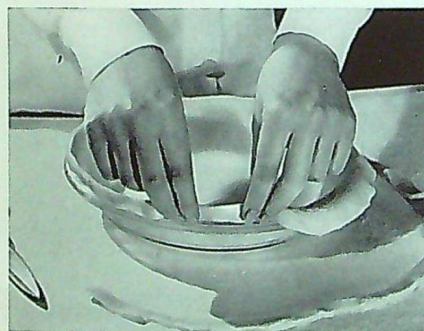
Rope Rim (for pie shell)

Make stand-up rim (page 18). Pinch pastry between thumb and bent forefinger. Make the crimps sharp and distinct so they will not bake out.

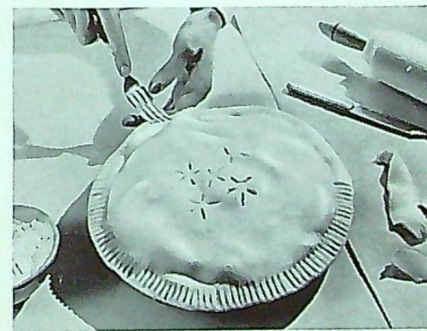
Shell or Flute Rim (for pie shell)

Make stand-up rim (page 18). Make shell-like flutes by placing left index

KEEP FRUIT JUICES IN PIE... *the "Rim-Seal" way*



To keep fruit juices from boiling out of a 2-crust pie, trim undercrust even with pan, cut the top crust $\frac{1}{2}$ inch beyond pan, then turn it under the bottom crust.



Moisten edge of undercrust with water, press upper and lower crusts together with floured fork. Or crimp the edges together with the thumb and forefinger.

finger against inside of rim and pinching it on outside with tips of right thumb and index finger. (See Luscious Lemon Meringue Pie, page 8.)

Thimble Rim (for 1-crust pie)

Trim pastry even with edge of pan. With thimble, cut tiny circles from pastry. Moisten rim, place circles, overlapping, on rim, pressing lightly. (See Heritage Pumpkin Pie, page 3.)

Arrow Head Rim (for 1-crust pie)

Cut pastry $\frac{1}{2}$ " beyond pan edge, then fold under making a flat "lie-down" rim. With knife, cut continuous Vs around rim. With right index finger, lift up base of every other V and lay back on side of pie shell. Continue around rim. (See Crumbly Top Apple Pie, page 7.)

Flute-and-Fork Rim (for pie shell)

Make stand-up rim (page 18). Make a single flute as described under **Shell or Flute**, then next to it press with tines of fork. Continue around rim, alternating flute and fork. (See Dreamy Banana Cream Pie, page 5.)

Fork-Seal Rim (for 2-crust pie)

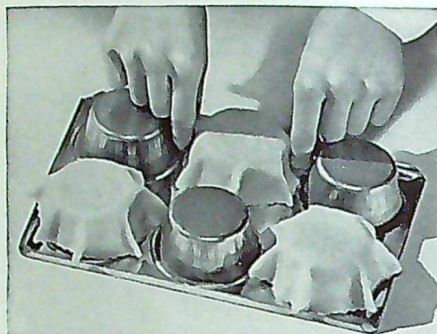
A good edge to seal in fruit juices. Press floured tines of fork down on rim straight or diagonally. (See "His Favorite" Apple Pie, page 4.)

Ruffle Rim (for closed pie)

Prepare pie rim as for Fork-Seal if a 2-crust pie; if a deep-dish pie, trim

pastry 1" beyond dish edge and turn back even with dish. Place left index finger and thumb $\frac{1}{2}$ " apart on outside of rim. Use right index finger to pull pastry back between fingers to make ruffled effect. (See Hot N Hearty Steak Pie, page 12.)

"Pretty-Pleat" Your Tarts and Patty Shells



Use recipe for "Water-Whip" Piecrust (page 15) or Standard Piecrust (page 16), for 9 tart shells... Roll dough $\frac{1}{8}$ " thick and prick with fork... Cut out 5" circles and fit over backs of 3" muffin pans, pinching into about 7 pleats... Bake in hot oven (450°F.) 10-15 minutes... Lift off shells, cool on rack... Fill tart shells with fruit or berries for a dainty dessert; or with creamed vegetables, chicken, or fish for an appetizing main dish for luncheon or supper.

TO MAKE A SHAPELY PIE SHELL



Fit dough into pan; trim pastry with scissors about 1 inch beyond edge of pan.



Turn back pastry; then raise fold, press against pie pan, making stand-up rim.

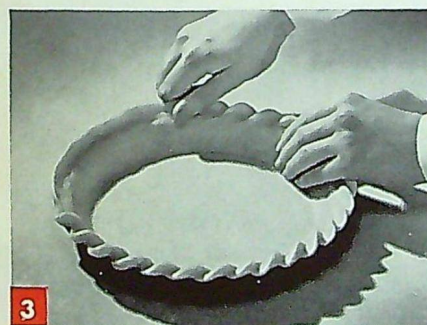
"Water-Whip" Pie Shell

- $\frac{1}{2}$ cup less 1 tablespoon Homogenized Spray
- 3 tablespoons boiling water
- 1 teaspoon milk
- $1\frac{1}{4}$ cups all-purpose flour (sifted once before measuring)
- $\frac{1}{2}$ teaspoon salt

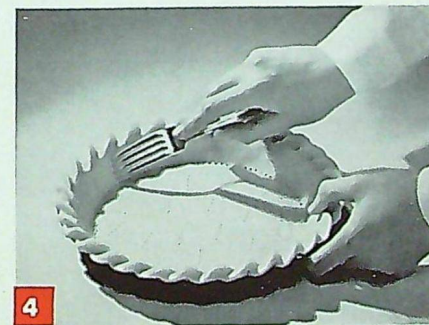
Put Spray in medium-sized mixing bowl. Add boiling water and milk and break up shortening with fork. Tilt bowl and, with rapid cross-the-bowl strokes, whip with fork until mixture is smooth and thick like whipped cream and holds soft peaks when fork is lifted. . . . Sift flour and salt together onto Spray mixture. Stir quickly, with round-the-bowl strokes, into a dough that clings together and "cleans" the bowl. . . . Pick up and work into a smooth dough; shape into a flat round. . . . Put dough between two 12" squares of waxed paper and roll lightly into a circle about size of paper. Peel off top paper, place pastry in 9" pie pan, pastry next to pan. Carefully remove paper. Fit pastry into pan, trim $\frac{1}{2}$ " beyond pan, turn back even with edge of pan, flute rim. Prick shell all over with fork. . . . Bake in very hot oven (450°F.) 14-19 minutes.

Makes enough pastry for a 9" pie shell.

FOLLOW THESE EASY TECHNIQUES



For a rope rim, pinch with thumb and bent forefinger, making sharp crimps.



Prick shell all over with fork. Bake in very hot oven (450°F.) 10 to 15 minutes.

MERINGUE

A handsome meringue is the final touch of flattery to a beautiful pie. Here is a recipe with 7 success secrets written into it:

- 3 egg whites
- 6 tablespoons fine granulated sugar
- 1 teaspoon lemon juice or $\frac{1}{2}$ teaspoon vanilla

1. Beat egg whites until stiff and dry (better volume is obtained if whites are not too cold).
2. Add sugar gradually - 1 tablespoon at a time - beating well after each addition. Continue beating until stiff peaks form when egg beater is lifted.
3. Add flavoring (the meringue should have flavor as well as the filling).
4. Spread meringue lightly over cooled filling in pie shell, making sure it touches pastry rim all around. (This helps prevent shrinkage.)
5. Make graceful swirls or peaks in the meringue with back of tablespoon or spatula.
6. Bake in slow oven (325°F.) 25-30 minutes, or until meringue is firm and delicately browned.
7. Let pie cool on rack away from drafts.

Banbury Tarts

2 eggs, well beaten
1 cup seeded raisins, chopped
1 cup sugar
1 tablespoon soft bread crumbs
2 tablespoons lemon juice
2 tablespoons grated lemon rind
¼ cup walnuts, chopped
¼ teaspoon salt
"Water-Whip" Piecrust, page 15

Mix first 8 ingredients... Roll dough ⅛" thick and cut in eight 5" circles. Fit circles into 3" muffin pans, pinching into fluted rims at top. Fill with raisin mixture. Place cut-out pastry star on top of each tart. Sprinkle stars with red sugar... Bake in hot oven (400° F.) 30-40 minutes... Makes 8 tarts.

Mince Turnovers

Use recipe for Piecrust, page 15 or 16. Roll dough ⅛" thick and cut out 5" circles. On one half of each circle place 2 tablespoons mincemeat. Moisten edge, fold pastry over mincemeat, seal edge with fork. Prick top. Bake in hot oven (425° F.) 10-15 minutes. Makes 8-10.

Golden Egg Pastry

Mix 1 cup sifted all-purpose flour and ½ teaspoon salt. Measure ⅓ cup Spry.

Step 1 for Tenderness—cut in about ⅓ of the Spry until fine as meal.

Step 2 for Flakiness—cut in remaining Spry to size of large peas.

Add 1 egg, slightly beaten, and mix thoroughly into a dough. Use in making Hot N Hearty Steak Pie, page 12.

HOW TO "SLIP" A CUSTARD PIE



For creamy custard and crisp crust, bake shell and custard separately (page 10).

To Freeze Pies...

Now the miracle of making pies weeks ahead, freezing them in a home freezer or the freezer section of a refrigerator, and enjoying them fresh from the oven when convenient! Favorites for freezing are double-crust pies like apple, cherry, peach, mince, or berry, also deep-dish fruit and berry pies.

Pies can be frozen unbaked or baked. If frozen **unbaked**, do not cut steam vents in top crust; wrap in moisture-vapor-proof material and seal; label, date, and freeze. **To thaw**, remove wrappings and cut small steam vents in top crust. Bake in 425° F. oven for 65-70 minutes. If pie is frozen **baked**, let pie cool thoroughly at room temperature, then wrap in moisture-vaporproof material and seal; label, date, and freeze. **To thaw**, remove wrappings from frozen pie and heat in 400° F. oven for 25-35 minutes.

Pie shells can be frozen **unbaked** or **baked** and kept on hand for use as needed. If pie is frozen **unbaked**, it is easier to freeze it before wrapping, then wrap immediately in moisture-vapor-proof material and store in freezer... **To thaw**, unwrap shell and bake in 450° F. oven 5 minutes; re prick shell and bake about 10 minutes longer. If pie shell is frozen **baked**, let the baked shell cool thoroughly at room temperature, then wrap in moisture-vaporproof material and seal; label, date, and freeze... **To thaw**, leave shell wrapped and let stand at room temperature or unwrap and heat in 400° F. oven 5 minutes.



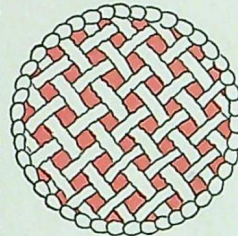
Loosen the cooled custard, then slide it carefully into baked, cooled pie shell.

Give Your Pie A Pretty Top

A pretty top lends distinction to any pie, be it plain or fancy. A sparkling glaze gives a touch of elegance to a two-crust fruit pie... To make a **glazed top**, brush the unbaked pie with slightly beaten egg white and sprinkle with sugar, then bake... For an **extra-brown crust**, brush the top crust before baking with milk or light cream, then sprinkle with sugar.

Lattice and Open Tops

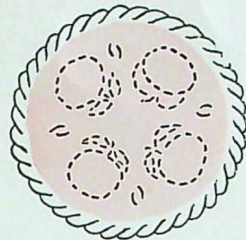
Lattice-top fruit pies with colorful juices bubbling up through golden strips of pastry are always a favorite... The narrow pastry strips can be cut with a pastry wheel or sharp-pointed knife...



For a **trellis top**, the strips are twisted as they are laid across the filling (Cherry Trellis Pie, page 9)... For a **woven lattice top**, weave the strips over and under one another... For a **crisscross top**, lay a first set of seven strips across the filling, then lay a second set over them, making diamond shapes on the filling... For a **spiral top**, arrange strips on filling in a spiral effect by starting at the center and twisting and winding around the top six times (Coronation Peach Pie, page 11)... A **hit-and-miss top** offers pleasing contrasts on a prune or raisin pie. Just cut many little odd-shaped bits of pastry from the trimmings and scatter them over the top of the filling before baking... **Whipped cream** makes glamorous toppings on soft pies, especially when accented with drifts of grated fresh coconut and curls of shaved chocolate (Regal Cream-on-Chocolate Pie, page 1)... Or make a snowy ruff of whipped cream by dropping teaspoonfuls of cream around the rim of the pie, then garnish as shown in Dreamy Banana Cream Pie, page 5.

Decorative Steam Vents

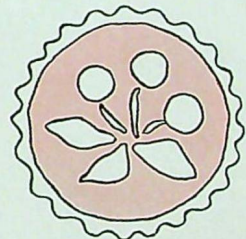
Small slits or other openings must be made in closed pies in order to let steam escape during baking. These can be extremely attractive and in harmony with the pie filling.



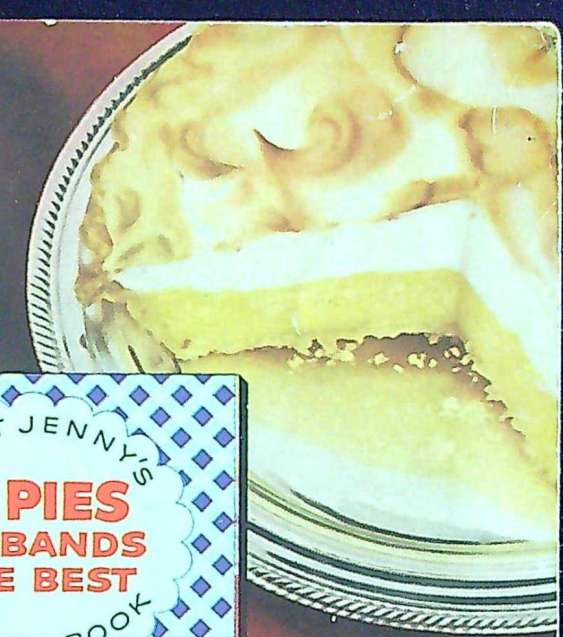
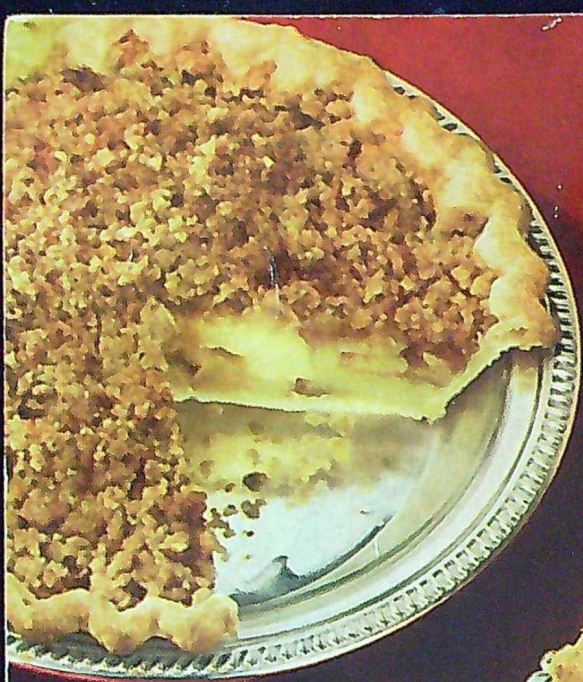
For example, on the top crust of a **fruit pie**, prick or cut the outlines of the fruit used, such as apples, peaches, or plums... An interesting **cherry pie** can be made by cutting eight half-inch holes in the top crust to represent cherries. For stems, cut slits... **To personalize a pie**, prick the initials of the one you wish to honor... For a **Christmas mince pie**, roll the top crust, and cut with small Christmas tree cutter, making 5 trees and pointing the tips of the trees to the rim of the pie. The trees should not be cut out of the dough—merely outlined. Brush the trees with egg white and sprinkle with red sugar.

Perky Pastry Cut-outs

Interesting pastry cut-outs, such as fruits, berries, leaves, chickens, birds, and the like can be applied to pie tops with happy effects (see the cluster of blueberries and leaves on the Deep-Dish Blueberry Pie, page 2)...



The unbaked pastry "patches" are laid on the top crust before baking and brushed with unbeaten egg white or milk... Tiny pastry stars, hearts, or crescents can be baked and arranged on the top of a chiffon pie... For the holidays, Christmas trees or bells can be cut out of pastry and laid atop the unbaked filling.



AUNT JENNY'S
12 PIES
HUSBANDS
LIKE BEST
RECIPE BOOK

