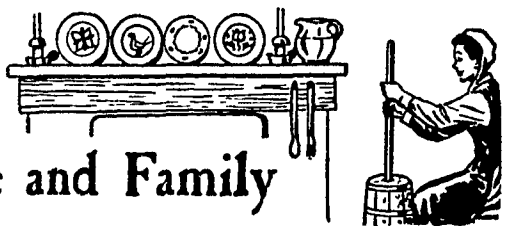


# For the Farm Wife and Family



## Easy Pie Baking Mixes

by Mrs. Richard C. Spence

A pastry mix that can be made ahead of time and stored easily is the perfect answer to quick pie baking and delightfully different desserts. Of course, the pastry mix you make yourself is not only a time saver, but features the wonderful "home-made" qualities that go along with home-mixed pastry.

Successful pie bakers know that it is the crust that makes the pie. A tasty filling is important but it is the tender, flavor baked pastry that wins the compliments. To achieve this, smart homemakers select an all-purpose shortening that is a blend of meat fats and vegetable fats. The meat fats produce a flakiness in pastry difficult to attain with any other type of shortening.

From this easy pastry mix, you will enjoy making extra-good pies, and the family will no doubt insist on lots of them. When using the home-prepared mix in a recipe, spoon it into the cup to

measure instead of sifting or packing it in. You'll find the pastry mix is so convenient to store because you can keep it in a closed canister or can on the kitchen shelf instead of using precious refrigerator space.

Here is the basic recipe and also a deliciously different pie made from the mix. Apple pie is a ways a dessert special, and the added sour cream fillip adds an intriguing touch.

### PASTRY MIX

**Small Recipe: (about 9 cups)**  
 2 cups shortening (white, all-purpose blend of meat and vegetable fats)  
 6 cups flour (sifted)  
 1 tablespoon salt

**Large Recipe: (about 18 cups)**

5 cups shortening  
 12 cups flour (sifted)  
 2 tablespoons salt

Sift flour with salt into a bowl. Cut in shortening using a pastry blender or fork, until the mixture is the consistency of cornmeal and small peas. Store in a covered container in cool place. Use as needed to make pie dough.

### The Pastry:

For one 8 inch crust use 1 1/4 cups of the pastry mix and 1 to 2 tablespoons of water. Two crusts of the same size will require two cups of mix and 2 to 3 tablespoons of water. For nine inch pie use 1 1/2 cups of mix and two or three Tablespoons of water for a single crust, or 2 1/2 cups mix and three or four tablespoons water.

Place pastry mix in bowl. Sprinkle cold water, a little at a time, over different parts of pastry mix. Toss together lightly with a fork. Use a little water as possible, just enough to make dough hold together. Place dough on waxed paper. Knead 3 times. Press gently with a paper into a ball. Let stand at room temperature for 15 to 20 minutes. Lightly flour pastry cloth or board and covered rolling pin.

### SOUR CREAM APPLE PIE

1 9-inch unbaked pastry shell  
 2/3 cup brown sugar  
 1/4 teaspoon cinnamon  
 1/4 teaspoon nutmeg  
 1/4 teaspoon salt  
 2 tablespoons cornstarch  
 4 cups pared and sliced

tart apples  
 1 cup commercially soured cream

35 to 40 minutes or until apples are tender.

### Topping:

1/2 cup flour  
 3 tablespoons sugar  
 3 tablespoons brown sugar  
 1/2 teaspoon cinnamon  
 1/4 cup melted butter or margarine

Combine brown sugar, cinnamon, nutmeg, salt and cornstarch. Add alternately with apple slices in pastry shell. Cover with sour cream. Combine ingredients for topping. Sprinkle over pie. Bake in a hot oven (400 degrees)

### ROSY APPLE CRUMBLE PIE

1 9-inch unbaked pastry shell  
 1/2 cup tomato ketchup  
 2 teaspoons lemon juice  
 5 cups pared, thinly sliced cooking apples  
 3/4 cup sifted flour  
 1/4 cup sugar  
 1/2 teaspoon ground cinnamon  
 1/2 cup softened butter or margarine

Heat oven to 450 degrees

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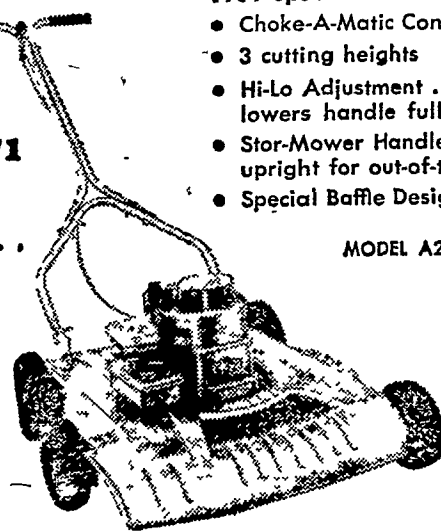
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