

■ Pie dough

2 egg  
2  $\frac{1}{2}$  C - flour  
pinch of salt

2  $\frac{1}{2}$  t - B. powder  
 $\frac{1}{2}$  C - shorten

Vinegar-Pie-Crust *Cy 24 by Duffcoat*

3 C Flour - 1 T Sugar -  $\frac{3}{4}$  t salt -  $\frac{1}{2}$  t B. P. <sup>ov</sup>

Cut in 1  $\frac{1}{2}$  C Oleo Till Like small Peas

(Combine in Cup 1 Beaten egg 5 T Water

1 T Vinegar) Sprinkle 4 T on Flour add

4 more con. till <sup>all</sup> mix. Press into Ball

Wrap in wax paper Chile 15 min. or longer

Divid in half Roll each half Between  
Wax paper.

425° 50 min.

425° 20 min for Shell

## Pie-Dough

2 eggs - 2 1/2 C Flour - 2 1/2 T B.

Powder - 1/2 C Shortening

beaten egg and add to dry mixture. Mix lightly. Form into ball. Makes 2 crusts.

## Cheese Pastry

2 cups flour

2 packages (3-oz.) cream cheese

1 cup vegetable shortening

1/2 teaspoon salt

Cream together cheese and shortening and mix with salt and flour. Roll into ball and refrigerate 2 hours. Makes enough for double-crust 9-inch pie.

## Plain Pastry

1 1/2 cups flour

1/2 teaspoon salt

1/2 cup lard

4 or 5 tablespoons cold water

Sift together flour and salt.

Cut lard in with pastry blender until about the size of peas. Chill. Add water a little at a time until dough is just moist enough to hold shape. Form into 2 balls and roll for double-crust pie.