

Pies

CHEESE PIE ROYALE

Crust:

20 graham crackers
¼ c. butter, melted
2 tbsp. sugar

Cheese

¼ tsp. vanilla
Cinnamon

Top of Pie:

¾ pt. sour cream
2 tbsp. sugar
¼ tsp. vanilla

Filling:

2 eggs
¼ c. sugar
¼ lb. Phila. Cream

ing ingredients thoroughly at No. 5 speed. Put into crust and sprinkle cinnamon on top of filling. Bake about 20 minutes at 375° F. Allow to cool, then add top. Top of Pie: Mix at No. 5 speed . . . sour cream, 2 tbsp. sugar and ¼ tsp. vanilla. Cover filling with "top" to crust level, baking 5 minutes (only) at 400° F. Allow pie to cool, placing in refrigerator to chill before serving.

DORMEYER METHOD

Have all ingredients at normal room temperature (70° to 75° F.). Preheat oven to 375° F. (moderate). For the Crust: Crush and roll together the graham crackers, adding melted butter and 2 tbsp. (level) sugar. Make crust of normal thickness in pie tin. Filling: Beat eggs thoroughly at No. 8 speed adding ½ c. sugar. Add cheese (room temperature) and vanilla, mix-

PIE CRUST

1½ c. all-purpose flour
(sift once, then measure)

¼ tsp. bkg. powder
(optional)

¼ tsp. salt

¼ c. cold shortening
2½-3 tbsp. cold water

sprinkle water in by spoonfuls, mixing at same speed just long enough to hold together. Roll out on a floured board. Makes 1 double crust.

DORMEYER METHOD

Sift flour, salt and baking powder into large mixing bowl. Use mixer at No. 1 speed and beat while adding the shortening a little bit at a time until the mixture resembles coarse meal, this takes about 3½-4 minutes. Then

APPLE PIE

8 large sour apples
½ c. brown sugar
½ c. white sugar

¼ tsp. cinnamon
Grated Cheese

other half rolled pie dough. Prick upper crust with fork to allow steam to escape. Bake 10 minutes at 400 degrees F., then bake 30 minutes at 325-350 degrees F. Sprinkle grated cheese on pie upon removing from oven.

DORMEYER METHOD

Line pie tin with half the pie dough rolled thin, place sliced peeled apples in layers alternately with sugars until tin is filled well. Sprinkle cinnamon over the top of the filling. Cover with

LEMON CHIFFON PIE

3 egg yolks
¼ c. sugar

¼ c. lemon juice
tsp. grated lemon rind

Remove from heat and cool.

DORMEYER METHOD

Beat egg yolks 2 minutes at No. 8 speed, add sugar, lemon juice and rind and cook in the top of a double boiler until thick. Stir while cooking.

MERINGUE

3 egg whites
¼ tsp. salt

¼ c. sugar

DORMEYER METHOD

Beat egg whites and salt 2 minutes at No. 8 speed, continue beating ¼ minute longer while adding sugar gradually. Fold into lemon custard carefully.

Fill a baked 9 inch pie shell with the custard and bake in a moderate oven 400 degrees F. until brown, takes about 25 minutes. Serve cold.

BOSTON CREAM PIE

1½ c. sifted SOFTASILK Cake Flour	1/3 c. high grade veg. shortening
1 c. sugar	2/3 c. milk
2 tsp. dble.-act. baking powder	1 tsp. flavoring
¼ tsp. salt	¼ to 1/3 c. unbeaten egg (1 large)

DORMEYER METHOD

Have all ingredients at normal room temperature (70° to 75°). (Shortening should be soft, not melted.) Pre-heat oven to 350° (mod.). Grease and dust with flour one 9 inch round layer cake pan (1½ inch deep) or, if deep pan is not available, use two shallow layer pans. Sift SOFTASILK Cake Flour be-

fore measuring. Measure all ingredients accurately (level) before starting to mix. Sift together in DORMEYER Bowl . . . 1½ c. sifted SOFTASILK Cake Flour—1 c. sugar—2 tsp. double-action baking powder—½ tsp. salt. Add . . . 1/3 c. high grade vegetable shortening—2/3 c. milk—1 tsp. flavoring. Mix with DORMEYER Mixer on No. 3 speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add . . . ¼ to 1/3 c. unbeaten egg (1 large). Continue beating 2 more minutes, scraping bowl frequently.

Four batter into prepared pan. Bake about 30 minutes in mod. oven (350°). Split cooled cake crosswise into two thin layers. Put layers together with chilled Custard Cream Filling. (See Page 21.) Spread Shiny Chocolate Icing over top. (See page 20.). Serve wedge-shaped pieces.

Miscellaneous

HINTS FOR WHIPPING CREAM

For the best results be sure that the cream, the bowl and the beaters have been thoroughly chilled in the refrigerator.

Use a bowl large enough to allow cream to double in volume and whip cream at No. 8 speed.

Beat steadily until cream begins to thicken, however, do not overwhip as cream will become greasy and have a buttery taste. Too, the cream will have a tendency to be lumpy. If cream is to be sweetened, add the sugar (¼ cup powdered sugar to each cup of cream) and the flavoring. Continue beating until cream holds its shape when beaters are removed.

When adding whipped cream to a dessert, or combining with a fruit or a syrup combination, be sure the latter are thoroughly chilled before adding the cream. If whipped cream is not to be used immediately, store in refrigerator until ready to serve.

BAKING POWDER COFFEE CAKE

2/3 c. sugar	1 tbsp. butter
1½ c. bread flour (sift once, then measure)	2 tbsp. bkg. powder
½ c. milk	1 egg
	¼ tsp. salt

DORMEYER METHOD

Sift together flour, salt and baking powder. Cream butter and sugar 2 minutes at No. 7 speed, add egg and beat 1 minute longer to blend. Add milk and flour mixture alternately, on No. 3 speed, working quickly and aid

by scraping sides of bowl frequently with a rubber spatula. Takes about 1 minute to mix. Spread dough into a greased pan, (7x11x2) and sprinkle the following over the dough:

TOPPING

1 tsp. cinnamon	2 tsp. sugar	2 tbsp. flour	1 tsp. butter
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dry ingredients and work in butter with a fork or finger tips. Bake 25-30 minutes at 350 degrees F.