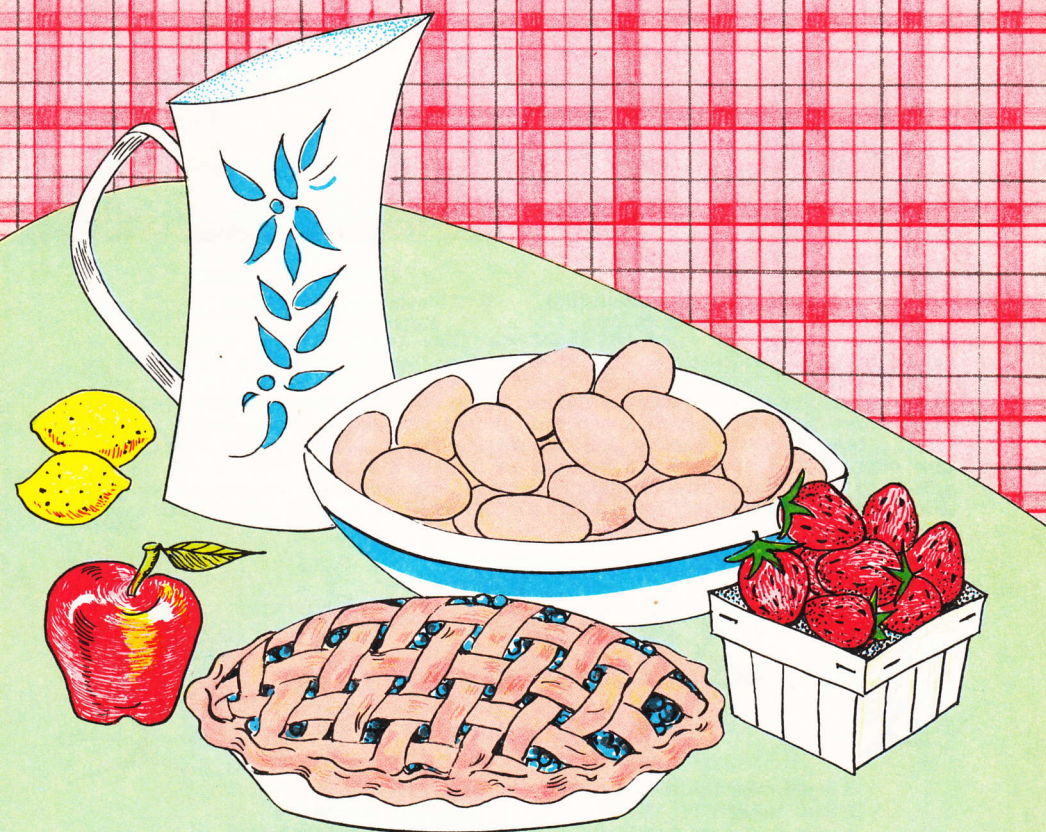


Pies to Please



MARTHA WHITE KITCHENS,
GENERAL OFFICES, NASHVILLE, TENNESSEE



Lemon Meringue Pie



(9-inch pie)

$\frac{1}{4}$ cup sugar
 $\frac{1}{3}$ cup Martha White Self-Rising
 Flour
 3 tablespoons cornstarch
 $\frac{1}{4}$ teaspoon salt
 grated rind of 1 lemon

$\frac{1}{3}$ cup lemon juice
 3 egg yolks, slightly beaten
 1 cup sugar
 $2\frac{1}{4}$ cups water
 1 tablespoon butter or margarine
 1 baked 9-inch pie shell

In a small bowl combine $\frac{1}{4}$ cup sugar, flour, cornstarch, salt, and lemon rind; stir to blend thoroughly. Stir in lemon juice and egg yolks. In a saucepan combine 1 cup sugar and $2\frac{1}{4}$ cups water, place over high heat and bring to a boil, stirring frequently. When water and sugar mixture has come to a full boil remove from heat. Slowly stir about 1 cup of water mixture into egg mixture, then return this to saucepan. Place saucepan over medium-high heat and bring to a boil, stirring all the time. Let mixture boil 5 minutes and continue to stir. Remove from heat and stir in butter. Pour in baked 9-inch pie shell. Top with meringue and bake. Let pie cool 2 hours.

Perfect Meringue



3 egg whites, at room temperature
 $\frac{1}{4}$ teaspoon cream of tartar

6 tablespoons granulated
 sugar

Heat oven to 400°.

Place egg whites in small bowl of electric mixer. Add $\frac{1}{4}$ teaspoon cream of tartar. Start mixer on medium-high speed and immediately start adding sugar, a little bit at a time; continue beating until the meringue will hold soft peaks that do not curl over. With a spoon place mounds of meringue around edge of pie filling, spread to touch inner edge of crust all around. Pile remaining meringue in center and spread out to border. Bake 8 to 10 minutes at 400°. Cool pie on rack away from drafts.

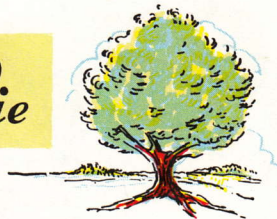


Delta Pecan Pie

(9-inch pie)

3 eggs, slightly beaten
 1 cup sugar
 1 cup dark corn syrup
 2 tablespoons melted butter

$\frac{1}{4}$ teaspoon salt
 1 teaspoon vanilla
 1 cup chopped pecans
 1 unbaked 9-inch pastry shell



Heat oven to 375°.

Add sugar, corn syrup, butter, salt and vanilla to eggs and mix. Fold in nuts. Pour into chilled, unbaked pastry-lined pan and bake 375°, 40 to 45 minutes. Cool.

Chocolate Cream Pie

(9-inch pie)

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| $\frac{1}{4}$ cup sugar | 3 egg yolks, slightly beaten |
| 2 tablespoons cornstarch | $\frac{3}{4}$ cup sugar |
| 1 tablespoon Martha White Self-Rising Flour | 2 cups milk |
| $\frac{1}{4}$ cup cocoa | 1 tablespoon butter or margarine |
| $\frac{1}{4}$ teaspoon salt | 1 teaspoon vanilla extract |
| $\frac{1}{4}$ cup milk | 1 baked 9-inch pie shell |

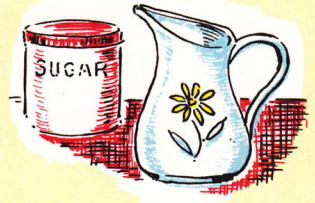
In a small bowl combine $\frac{1}{4}$ cup sugar, cornstarch, flour, cocoa and salt; stir to blend. Stir in $\frac{1}{4}$ cup milk and egg yolks.

In a saucepan combine $\frac{3}{4}$ cup sugar and 2 cups milk. Place over high heat and bring to a boil, remove from heat. Slowly stir about 1 cup of milk mixture into cocoa mixture and return this to saucepan. Place saucepan over medium-high heat and bring to a boil, stirring all the time. Let mixture boil 5 minutes and continue to stir. Remove from heat and stir in butter and vanilla. Pour in baked 9-inch pie shell and chill about 2 hours. Top each slice with sweetened whipped cream and serve.

Meringue Topped: If a meringue topping is desired, make meringue following recipe for Perfect Meringue.

Cream Pies

(9-inch pie)



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| $\frac{1}{3}$ cup sugar | 3 egg yolks, slightly beaten |
| 2 tablespoons cornstarch | $\frac{1}{3}$ cup sugar |
| 1 tablespoon Martha White Self-Rising Flour | 2 cups milk |
| $\frac{1}{4}$ teaspoon salt | 1 tablespoon butter or margarine |
| $\frac{1}{4}$ cup milk | 1 teaspoon vanilla extract |
| | 1 baked 9-inch pie shell |

In a small bowl combine $\frac{1}{3}$ cup sugar, cornstarch, flour and salt. Stir to blend thoroughly. Stir in $\frac{1}{4}$ cup milk and egg yolks. In a saucepan combine $\frac{1}{3}$ cup sugar and 2 cups milk, place over high heat and bring to a boil, stirring frequently. When milk mixture has come to a full boil remove from heat. Slowly stir about 1 cup of milk mixture into egg mixture then return this to saucepan. Place saucepan over medium-high heat and bring to a boil, stirring all the time. Let mixture boil 5 minutes and continue to stir. Remove from heat and stir in butter and vanilla. Pour in baked 9-inch pie shell and cool about 2 hours. Top each slice with sweetened whipped cream and serve.

Meringue Topped: If a meringue topping is desired, make meringue following recipe for Perfect Meringue.

COCONUT: Add 1 cup shredded coconut to filling.

BANANA: Slice 2 bananas in pastry shell before adding filling.



Lemon Rub Pie



(9-inch pie)

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|---|------------------------------------|
| 1 ³ / ₄ cups sugar | 1/4 cup melted butter or margarine |
| 1 tablespoon Martha White Self-Rising Flour | 1/4 cup milk |
| 2 tablespoons Martha White Self-Rising Corn Meal | 2 tablespoons grated lemon rind |
| 4 whole eggs, unbeaten | 1/4 cup lemon juice |
| | 1 unbaked 9-inch pie shell |

Heat oven to 375°F. Combine sugar, flour, and corn meal. Add eggs, melted butter, milk, lemon rind, and lemon juice. Beat with rotary beater or electric mixer until blended. Pour into unbaked pie shell. Bake 35-40 minutes or until top is very brown.

Miss Martha's Chess Pie

(8-inch pie)

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| 1 ¹ / ₃ cups sugar | 1/3 cup coffee cream |
| 1/3 cup butter or margarine | 1 teaspoon white vinegar |
| 1 tablespoon Martha White Self-Rising Corn Meal | 3 whole eggs |
| | 1 teaspoon vanilla extract |

Make 8-inch pastry shell, do not bake, and refrigerate until filling is made. Cream sugar and butter together until light and fluffy. Add corn meal, cream and vinegar. Add eggs, one at a time, beating after each addition. Blend in vanilla. Pour into chilled, unbaked pastry shell. Bake 350°F. 50 minutes. Pie should be well browned and a knife inserted about 1-inch from the edge should come out clean. Pie will be shaky in the center but will set when it cools. Let cool 1¹/₂ to 2 hours.

Old South Sweet Potato Pie

(9-inch pie)

Make 9-inch pastry shell, do not bake. Refrigerate until filling is made. Leave out vinegar in above chess pie recipe and add 1 cup cooked sieved sweet potatoes, 1/4 teaspoon salt, 1/2 teaspoon nutmeg and 1/2 teaspoon cinnamon.



Pumpkin Pie

(9-inch pie)



Make 9-inch pastry shell, do not bake. Refrigerate until filling is made. Leave out vinegar in above chess pie recipe and add 1 cup cooked pumpkin, 1/2 teaspoon salt, 1/2 teaspoon cinnamon, 1/4 teaspoon ginger, 1/8 teaspoon ground cloves and 1/4 teaspoon nutmeg.



Tennessee Apple Pie



(9-inch pie)

- 6 cups tart peeled apples, sliced thin (6 or 7 medium size apples)
- $\frac{2}{3}$ cup granulated sugar
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{2}$ cup orange juice

- Water
- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon cinnamon
- 1 egg white, slightly beaten
- 2 tablespoons butter or margarine
- Pastry for two-crust pie

Put sliced apples in saucepan and add sugars and orange juice. Add just enough water to cover apple slices and cook until tender. Remove apple slices and boil down syrup until it thickens slightly. Fit pastry in 9-inch pan and brush with egg white. Add apple slices, syrup, nutmeg, cinnamon and dot with butter. Strip top with pastry, brush strips with egg white and sprinkle lightly with sugar. Bake in 425° oven about 40 minutes.

Take a 1 lb. can of fruit

Canned Fruit Pie

(8-inch pies)

Cherry, Peach, Berry, Apricot

- $\frac{1}{2}$ to $\frac{2}{3}$ cup sugar (use $\frac{1}{2}$ cup if fruit is packed in sugar syrup; $\frac{2}{3}$ cup if water packed)
- $\frac{1}{8}$ teaspoon salt
- 2 tablespoons cornstarch

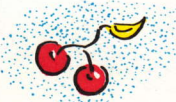
- 1 tablespoon Martha White Self-Rising Flour
- juice from one 1 lb. can fruit
- fruit from one 1 lb. can fruit
- 1 tablespoon butter

Heat oven to 400°.

In a saucepan combine sugar, salt, cornstarch and flour; stir to blend well. Stir in fruit juice and bring to boil on high heat, stirring constantly. Remove from heat and stir in fruit and butter. Pour filling into 8-inch pastry-lined pan. Cover with pastry or pastry lattice. Seal edges and cut slits in pastry top. Bake at 400° for 35 to 40 minutes.

FOR CHERRY—Add $\frac{1}{4}$ teaspoon red food coloring and $\frac{1}{4}$ teaspoon almond extract.

FOR BLUEBERRY—Add 2 teaspoons lemon juice. 14 $\frac{1}{2}$ oz. can blueberries may be used.



Fresh Fruit Pie



(8-inch pie)

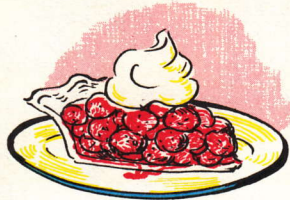
Blackberries, Blueberries, Cherries or Peaches. Wash and drain fruit. For berries remove stems and hulls. Pit cherries. Peel and slice peaches.

- 1 cup sugar
- $\frac{1}{4}$ cup Martha White Self-Rising Flour
- $\frac{1}{2}$ teaspoon cinnamon (if desired)

- 3 cups fresh fruit
- 1 tablespoon butter
- Pastry for two-crust pie.

Heat oven to 425°. Mix sugar, flour and cinnamon. Mix this through the fresh fruit. Pour filling into pastry-lined 8-inch pie pan. Dot with butter. Put pastry on top and cut slits for steam to escape. Seal and flute edges. Bake 35 to 40 minutes until brown and juice begins to bubble through the slits.

Note: 2 teaspoons lemon juice may be added to blueberry. $\frac{1}{4}$ teaspoon almond extract gives cherry a good flavor.



Fresh Strawberry Pie

(9-inch pie)

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| 1 quart strawberries | 3-ounce package cream cheese |
| 1 cup sugar | 1 baked 9-inch pie shell |
| 3 tablespoons cornstarch | |

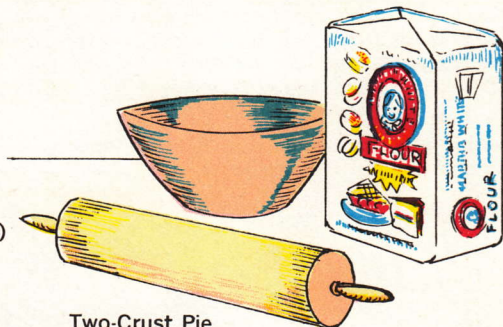
Wash, cap and drain strawberries. Take 2 cups of berries, mash and strain to make $1\frac{1}{2}$ cups juice (water may be added if berries do not make quite enough juice). Combine sugar and cornstarch and stir this into strawberry juice. Bring this to a full boil, over medium heat, stirring all the time. Boil about 2 minutes. Cool. Soften cream cheese with milk or cream and spread over bottom of pastry shell. Put remaining 2 cups of fresh berries on top of cheese. Pour cooled juice mixture over this and chill pie for about 2 hours or overnight. Each slice may be topped with sweetened whipped cream.

Note: Fresh, very ripe, peaches may be used instead of strawberries.

Pastry

One-Crust Pie

- 1 cup sifted Martha White Self-Rising Flour
- $\frac{1}{2}$ teaspoon salt (if using Martha White Plain Flour)
- $\frac{1}{3}$ cup shortening
- about $2\frac{1}{2}$ tablespoons water



Two-Crust Pie

- 2 cups sifted Martha White Self-Rising Flour
- 1 teaspoon salt (if using Martha White Plain Flour)
- $\frac{2}{3}$ cup shortening
- about $4\frac{1}{2}$ tablespoons water

Place sifted flour into a bowl and cut one half of the shortening in until particles look fine and mealy. Cut in remaining half of shortening until particles are in the size of big green peas. Sprinkle water over the mixture and stir with a fork until it cleans the sides of the bowl. Shape into a ball; if double crust divide in half. Flatten dough out and roll into a circle about $\frac{3}{4}$ -inches larger than pie pan.

Note: Use either Martha White Plain or Self-Rising Flour for pastry with all pies except Chess and its variations, Lemon Rub and Pecan; for these we recommend Martha White Plain.

HOW TO BAKE A PASTRY SHELL

Roll out pastry for one-crust pie (do not stretch) and fit loosely into pan. Trim ragged edges with scissors leaving $\frac{1}{2}$ -inch overhang. Fold extra pastry under and build up edge. Prick pastry thoroughly with a fork dipped in flour. Bake in 475° oven 8 to 10 minutes. To keep edges from becoming too dark, cut a strip of aluminum foil and fit over the edge. Remove about 3 minutes before baking time is up.