

FIG FILLING

- 1 pound figs, chopped fine.
- $\frac{1}{2}$ cup brown sugar.
- 1 cup cold water.

Boil until soft. This filling may be made up in a larger quantity, as it will keep indefinitely if sealed and kept in a cool place.

— PASTRY —

In making pastry the best results are obtained by having all the ingredients as cold as possible and keeping them so until the pastry goes into the oven. It is the sudden change in temperature, as much as the actual ingredients used, that makes pastry light. If soft shortening and lukewarm water are used, the result must be poor pastry—tough and not appetizing. Have board and rolling-pin chilled and roll out pastry in a cool room if possible. Have hands cool also. For plain paste, lard or a mixture of lard and butter should be used. For very plain crust, lard and good beef dripping. The latter is excellent for meat pies. For puff paste, butter must be used, and is even better if the salt is thoroughly washed out of it. It is often desirable to have pastry that is light, flaky and tender, without being too rich, and this result can be attained by the addition of a little baking powder and reduction of the amount of fat used. This gives equally good results as to appearance and flavor, at much less expense.

In making fruit pies always cook the sugar with the fruit, not on top, or the crust will be soggy. Paste for



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