

Cool eggs in cold water before whipping and they will beat stiffer and lighter. Beat whites and yolks separately and add the beaten yolks to the creamed Crisco.

Next sift the flour, baking powder and salt into the creamed mixture, adding them alternately with the milk, or water. Fold in whites last.

Beat the batter with an upward motion of the spoon. Do not stir it. Grease pans with Crisco or line them with paper greased with Crisco. See that the oven is hot enough. Small cakes require a hotter oven than large cakes.

Use one-fifth less Crisco than you would butter. Add one level teaspoonful of salt for each cupful of Crisco when used in place of butter for shortening.

Pie Making

Have Crisco at the proper consistency; that is, see that it rounds up egg-shaped on the spoon when taken from the can.

Cut Crisco into the flour with a knife. Use the smallest amount of water that will take up the flour. Use cold water—ice