

4 sheets of butter, that will make 8 times folding and rolling the paste. Finally give 1 or 2 extra turns. Lay on ice until needed for use. It is better to lie for several hours before being baked. If the paste sticks to the board or pin, lay on ice until chilled through. Scrape the board clean. Polish with a dry cloth and dust with fresh flour before trying again. Use as little flour in rolling as possible, but use enough to keep the paste dry. Roll with a light even long stroke, in every direction, but never work the rolling pin back and forth, as that kneads the paste and toughens it, besides breaking the bubbles of air. The number of layers of butter and paste make it flaky, and every bubble of air that is folded in helps it to rise and puff in baking.



RAISIN PIE

- $\frac{3}{4}$ package seeded raisins.
- $1\frac{1}{2}$ cups water.
- 1 cup sugar.
- Pinch of salt.
- 1 tablespoon *Purity Flour*.
- 2 tablespoons butter.
- 1 well-beaten egg.

Put water on raisins, mix sugar and flour and add to raisins. Add butter and salt. Cook 10 minutes. Cool and add well-beaten egg. If spice is desired, use a little nutmeg and allspice. Bake with 2 crusts.

CUSTARD PIE

- 2 eggs.
- $1\frac{1}{2}$ cups milk.
- 3 tablespoons sugar.
- Nutmeg.
- Pinch of salt.

See last pages for *Purity Flour Cook Book Coupons*.