

pies should be quite thin and rolled a little larger than the tin to allow for shrinkage. When baking a juicy fruit pie, make an incision in the centre, and place a small funnel-shaped piece of paper into the incision. This will keep the juice from escaping at the sides of the pie.

For baking, pastry requires from 30 to 45 minutes.

PUFF PASTE

1 pound *Purity Flour*.
1 teaspoon salt.

1 pound butter.
Ice water.

Keep everything clean and cold. Wash the butter in cold water. Reserve one-third of a pound. Divide



the remaining two-thirds into 4 equal parts and pat each into a thin sheet. Set these sheets on ice, mix and sift the flour and salt, cut and rub the reserved butter into it

and make as stiff as possible with ice water. Dust moulding-board slightly with flour, turn the paste on to board and knead for one minute. Place on ice for 5 minutes. Beat and roll the paste into an oblong sheet $\frac{1}{3}$ inch thick. Place one sheet of butter on the middle of the paste, fold the paste, letting the right third fold over, the left

third fold under. The paste is now in a rectangular shape and with a little care in rolling can be kept so through all the subsequent foldings and rollings. Roll out to $\frac{1}{4}$ inch thick, fold as before, but without butter. The third time of folding, enclose the second piece of butter, and continue adding it at every alternate rolling, until the butter has all been used. As there were

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