

...new exciting  
...recipes right  
...Gold Medal sack!

**Gold  
MEDAL**

**ENRICHED  
FLOUR**

**Mazola**  
PURE  
CORN OIL

**STOP  
DOING  
PIE CRUSTS  
THE  
HARD WAY!**

## Betty Crocker's brand new method with Gold Medal and Mazola Corn Oil... easy as "1-2-3" (and absolutely delicious!)

1. No sifting flour!
2. No cutting in shortening!
3. No guesswork!

We're sure you'll say "1-2-3 that's for me," because hundreds of homemakers on the Betty Crocker panel, who tested the "1-2-3" method in their own kitchens, said, "We'll never go back to the old way again!" Maybe you won't agree. However, we think the more you make it, the better you'll like it. But judge for yourself the new "1-2-3" method.

Key to "1-2-3" is the combination of Gold Medal "Kitchen-tested" Flour and Mazola Corn Oil. Gold Medal is so trustworthy, so uniform you *don't* sift at all! What a time and work saver this is!

And with Mazola Corn Oil, you can make "1-2-3" Pie Crust *without* cutting in shortening. In addition to being easier to use, Mazola has special corn oil nutritional benefits, too. And with Mazola you get the golden light goodness of *liquid* corn oil in pie crust. Of all leading brands of vegetable oils, only Mazola is both unexcelled in polyunsaturates,

and lowest in saturates. That's why Mazola is best for cutting down saturated fat in your diet, when used instead of solid shortenings. And what a delicious way to do it!

ONE-CRUST PIE (8 OR 9")	TWO-CRUST PIE (8 OR 9")
1 cup plus 2 tbsp. unsifted Gold Medal Flour	1 3/4 cups unsifted Gold Medal Flour
1/2 tsp. salt	1 tsp. salt
1/3 cup Mazola Corn Oil	1/2 cup Mazola Corn Oil
2 tbsp. cold water	3 tbsp. cold water

Heat oven to 450° for one-crust pie, 425° for two-crust pie.

To measure flour, dip out of sack with dry nested measuring cup, level off with spatula (no sifting). Mix flour, salt. Blend in Mazola thoroughly with fork. Sprinkle all of water over mixture; mix well. Press dough firmly into ball with hands. If too dry, add 1 to 2 tbsp. more Mazola.

Rolling and Baking: *One-crust Pie.* Flatten ball slightly; immediately roll into 12" circle between 2 pieces of waxed paper. (Wipe table with damp

cloth to keep paper from slipping.) Peel off top paper, place pastry in pan, paper-side-up. Peel off paper, fit pastry loosely in pan. Trim 1/2" beyond pan edge. Fold under, flute, prick well. Bake 12 to 15 min. To bake filled pie, do not prick; fill and bake according to filling directions.

Rolling and Baking: *Two-crust Pie.* Divide dough almost in half, roll larger piece and fit bottom pastry into pan as above. Fill, then trim even with pan edge. Roll top pastry. Peel off top paper, cut slits, place over filling; peel off paper. Trim 1/2" beyond pan edge, fold under. Seal and flute. Bake 35 to 45 min. (fresh apple 50 to 60 min.).

Simple? Yes! Tender and flaky, too! Why don't you give it a try? In fact, pick your favorite pie... do it your old way *and*... the new "1-2-3" way with Mazola Corn Oil. For best results in both crusts, use Gold Medal Flour for the feeling of confidence right down to your fingertips... we call it YOUR WHITE THUMB!

After you've baked both crusts, write Betty Crocker, Box 79, Minneapolis 40, Minn., and tell us what you think. We want to know!