



## CRISS-CROSS APPLE PIE

Up in the Kentucky hills is an old hotel famous for its pies. Every day the menu lists three kinds: "open, criss-cross and covered—all apple."

The criss-cross pie was so different and so good that I brought the recipe home. The pie crust, of course, was Crisco crust. For while their ice supply was uncertain, their pie crusts couldn't be. They knew that Crisco always stood for sweetness and freshness in shortening (and in pie crust) no matter where the thermometer stood.

6 large apples sliced thin	$\frac{1}{3}$ cup brown sugar 1 teaspoon cinnamon
$\frac{1}{2}$ cup granulated sugar	$\frac{1}{2}$ teaspoon nutmeg 1 tablespoon flour

$\frac{1}{8}$  teaspoon salt                      2 tablespoons Crisco  
Line pie-plate with pastry. Brush with melted Crisco to prevent soaking. Place a layer of apples in crust, sprinkle with part of mixture of dry ingredients. Dot with bits of Crisco. Proceed with similar layers until crust is filled, ending with sugar mixture and Crisco on top. Cover with narrow pastry strips to form latticework. Moisten ends of latticed pastry first so they'll stick to lower crust. Bake in hot oven (450° F.) 10 minutes, then reduce heat to moderate (350° F.) and bake until filling is done.

ALL MEASUREMENTS LEVEL: Recipes tested and approved by Good Housekeeping Institute.