

Suggestions on Pie Making

When berries are used mix together the fruit, sugar, butter and flour.

The amount of flour used depends upon the fruit. Very juicy fruit requires at least two tablespoons of flour, this makes a thickened juice, which is less apt to soak the under crust. The flour should always be mixed with the sugar thoroughly to separate the particles of flour and prevent lumping.

If a fruit is used which is lacking in acid use a little lemon juice. Tasteless dry apples can be used for pies if lemon juice and water is added with judgment. If the apples are too long in cooking they may be partly cooked before they are put in the pie.

To insure a thick pie fill the tin to rounding with the fruit.

If the directions given above are carefully followed there is no danger of losing the juice.

Pies should be well baked. To insure this allow an hour for baking. Half baked, soggy undercrusts are neither palatable nor digestible.

The upper crusts of pies should always be perforated to allow the steam to escape, this is essential to keep the juice in the pie.

Pies should be eaten the day they are made.