

AN UPSIDE-DOWN PIE



Here's a new-fangled kind of pie recipe. It's made upside down so that its one crust will always be crisp.

UPSIDE-DOWN PIE

6 large tart apples sliced thin	$\frac{1}{8}$ teaspoon salt
$\frac{1}{2}$ cup washed seedless raisins	1 teaspoon grated lemon rind
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ teaspoon nutmeg
2 tablespoons flour	2 tablespoons Crisco

Blend dry ingredients, add lemon rind. Mix with apples and raisins. Fill Criscoed pie plate rounding. Dot with Crisco. Cover with pricked pastry. Brush with melted Crisco. Bake at 450° (hot oven) 10 minutes. Reduce heat to 350° (medium). Continue baking about 30 minutes till apples are done. Serve upside down, while warm, with whipped cream or sauce.

PASTRY

1 cup flour, $\frac{1}{3}$ cup Crisco, $\frac{1}{2}$ teaspoon salt, 4 to 5 tablespoons cold water. Sift flour and salt together. Cut Crisco in with two knives until consistency of small peas. Add only enough water to hold mixture together. Roll out $\frac{1}{8}$ inch thick on floured board.