

NEW! Even better than Pizza!

"FEAST-A-PIE"



Gold Medal — the "flower" of the wheat — makes a "Flower" of a Pie!



Betty Crocker
of General Mills, Inc.

"Feast-a-Pie"—new Betty Crocker version of the Pizza Pie, is wonderful! Tender, flaky-light crust is made with Gold Medal Flour, the "flower" of the wheat—the finest part, for better baking.

PASTRY FOR 9" PIE

1 cup sifted GOLD MEDAL FLOUR plus 1/2 tsp. salt
1/3 cup lard (or 1/3 cup plus 1 tbsp. hydrogenated shortening)
2 tbsp. water

Mix flour and salt. Cut in shortening until mixture looks like coarse meal. Sprinkle with water; mix with fork. Round into ball. Roll 1" larger than inverted pie pan. Ease into pan, trim edge. Flute and fill.

FILLING

4 eggs
1/4 cup milk
1/2 cup moist, diced salami
1/2 cup diced pepperoni
1/2 lb. Mozzarella cheese, grated
1/4 tsp. pepper
1/2 tsp. each basil and oregano

Heat oven to 425° (hot). Beat eggs and milk together. Add remaining ingredients and mix well. Pour into prepared crust. Bake 35 to 40 minutes or until lightly browned. Serve with tomato sauce, if desired.



Bake it Better with Gold Medal — the "Kitchen-tested" Flour