

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 tbsp. hydrogenated shortening)
1/2 tsp. salt
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

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.

1/2 lb. Mozzarella cheese, grated
1/4 tsp. pepper
1/2 tsp. each basil and oregano



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