



For crusts this flaky, tender and golden brown... only the BEST flour will do!

BEST idea for fresh peach time!

You can't miss with real ice cream, dewy fresh peaches and this tender crust made with the one BEST flour.

Open the sack and see... Pillsbury's BEST is white. Handles well—blends smoothly. And it's fresh. That's why it's the one BEST flour for all your baking. Try it tonight with this fresh Peach Pie.

PEACH PIE

Developed by Ann Pillsbury

Bake at 450° for 10 minutes, then at 350° for 30 to 35 minutes. MAKES 9-inch pie.

Together... 2 cups sifted Pillsbury's BEST All Purpose Flour*
1 teaspoon salt into mixing bowl.

Cut in... 1/2 cup shortening until the size of small peas.

Sprinkle... 6 to 7 tablespoons cold water over mixture stirring with fork until dough is moist enough to hold together.

Form... into two balls. Flatten one to 3/4-inch thickness; smooth edges.

Roll out... on floured surface to a circle 1 1/4 inches larger than inverted 9-inch piepan. Fit into pan.

Peach Filling

Combine... 1/2 cup sugar
1/2 cup firmly packed brown sugar
Cover... 5 cups sliced fresh peaches with sugar mixture. Let stand about 1 hour. Drain, reserving juice.

Combine... in small saucepan
3 tablespoons cornstarch
1/2 teaspoon salt
1/2 teaspoon cinnamon and
1/2 teaspoon salt. Gradually add reserved peach juice, blending until smooth.

Cook... over medium heat, stirring constantly, until thick and clear. Remove from heat.

Add... 1 tablespoon lemon juice and sliced peaches.

Turn... into unbaked pie shell; dot with 1 tablespoon butter.

Roll out... remaining dough. Cut into strips 3/4 in. wide; crisscross over filling to form lattice top. Trim and seal ends; fold bottom crust over to cover. Flute. Brush strips with milk.

Bake... at 450° for 10 minutes, then at 350° for 30 to 35 minutes.

*For use with Pillsbury's BEST Self-Rising Flour, omit salt and decrease water to 4 to 5 tablespoons.



ALL PURPOSE
FLOUR

BEST
of the
BAKE-OFF

The flour you find in kitchens where only the BEST will do!