



1933 Pie Crust + Classic Fillings (Berry, Lemon Cream, Pumpkin)

Source: Edwardsburg Recipe Book by Canada Starch Co., Limited (1933)

Yield: 1 double pie crust + 3 filling variations

Recipe Description

From the 1933 *Edwardsburg Recipe Book* by the Canada Starch Co., Limited, this charming collection includes a basic pie crust recipe paired with three traditional fillings: fresh berry, lemon cream, and spiced pumpkin. Each one captures the flavor and texture of homemade Canadian pies from the early 20th century. Part of the Retro Recipes Revived collection.

Pie Crust

- **Ingredients:**
 - 1 3/4 cups Sifted Pastry Flour
 - 3/4 teaspoon Salt
 - 3/4 teaspoon Baking Powder
 - 3/4 cup Mazola
 - 4 tablespoons Cold Water
- **Directions:**
 - Sift dry ingredients. Add water to Mazola and beat until creamy. Mix quickly into dry ingredients. Toss on to slightly floured board and roll to desired thickness. This recipe makes one small double crust pie.

Berry Pies

- **Directions:**
 - Wash berries and pick over. For raspberries, blackberries, blueberries, and loganberries, mix three-quarters of a cup of sugar with one tablespoon of Benson's Corn Starch for each pie and stir into berries.
 - When using cranberries, currants, gooseberries and cherries, mix one and one-half cups sugar with two tablespoons Benson's Corn Starch and add to fruit.



Lemon Cream Pie

- **Ingredients:**
 - $\frac{3}{4}$ cup Sugar
 - $1\frac{3}{4}$ cups Water
 - 1 teaspoon Salt
 - 3 tablespoons Benson's Corn Starch
 - 2 tablespoons Bread Flour
 - Grated Rind of 1 Lemon
 - Juice of 2 Lemons
 - 2 Eggs
- **Directions:**
 - Sift dry ingredients. Add water and cook in double boiler until thick. Add egg yolks, slightly beaten, and cook one minute longer. Remove from fire and add lemon juice. Cool and fill pastry shell. Beat egg whites stiff, allowing a tablespoon sugar for each egg. Spread on top of pie. Place in moderate oven and brown lightly.

Pumpkin Pie

- **Ingredients:**
 - 1 cup Stewed Pumpkin
 - $\frac{3}{4}$ cup Sugar
 - 1 tablespoon Benson's Corn Starch
 - 2 Eggs
 - $\frac{1}{2}$ teaspoon Ginger
 - 1 teaspoon Cinnamon
 - $1\frac{3}{4}$ cups Milk
 - 2 tablespoons Mazola
- **Directions:**
 - Stir dry ingredients into pumpkin. Add Mazola to slightly beaten eggs and milk. Bake in one crust in a very moderate oven.