



Cream Pie

From Pearl Pogue of the PX Café, Mountain View, AR

1 cup sugar
dash salt
2 ½ tablespoons cornstarch
3 egg yolks
½ cup Cream
1 ½ cups Milk
⅕ stick Butter

Mix dry ingredients; add beaten egg yolks to milk mix. Add to dry ingredients and stir constantly over medium heat until thick. Add butter.

Chocolate

Add 2 tablespoons of cocoa to dry ingredients

Coconut

Add ½ cup shredded coconut to the filling and ¼ cup on meringue.

Meringue (for 9-inch pie)

3 egg whites
½ teaspoon vanilla
¼ teaspoon cream of tartar
* * * * *
6 teaspoons sugar

Beat eggs whites with vanilla and cream of tartar till soft peaks form. (Whites will whip fluffier if they are room temperature.) Gradually add sugar, beating till stiff and glossy and *all* sugar is dissolved.

Spread meringue over filling (at room temperature), sealing meringue to edges of pastry all around to prevent meringue from shrinking away from the crust.

Bake in a 350 oven for 12-15 minutes or till peaks of meringue are golden brown.