

COCONUT PIE

1/2 CUP SUGAR
3/4 CUP COCONUT
2 1/4 CUPS MILK
2 EGG YOLKS
2 OR MORE HEAPING T CORNSTARCH
1/2 TSP VANILLA
1/4 TSP SALT
1/2 TSP BANANA EXTRACT

COMBINE SUGAR, CORNSTARCH, VANILLA, AND SALT. ADD EGG YOLKS AND MILK. MIX WELL. COOK UNTIL THICK. POUR INTO A BAKED 9 INCH PIE SHELL. TOP WITH MERINGUE. SPRINKLE 1/2 CUP COCONUT ON TOP OF MERINGUE. BAKE AT 350 DEGREES UNTIL TOP IS LIGHT BROWN.

MERINGUE:

BEAT 2 EGG WHITES UNTIL FOAMY. GRADUALLY ADD 6 T SUGAR. BEAT UNTIL STIFF PEAKS FORM.

LEMON PIE FROM SAMMY'S I GOT THE RECIPE FROM DOTTIE HAGEMAN

1 1/4 CUPS SUGAR
4 T CORNSTARCH
JUICE OF 2 LEMONS
3 EGG YOLKS
1/4 STICK OLEO
2 CUPS WATER
1/4 TSP SALT
1 T LEMON RIND

MIX AND COOK THIS UNTIL THICKENED. PUT INTO BAKED PIE SHELL. PUT MERINGUE ON TOP. MAKE OF 2 T SUGAR PER EACH EGG WHITE. ADD THE SUGAR GRADUALLY AND BEAT WELL UNTIL STIFF PEAKS FORM.

LEMON PIE FROM HULDA SCHNEIDER

1 1/2 CUPS SUGAR
5 1/2 T CORNSTARCH
1 1/2 CUPS WATER
BIT OF SALT

MIX THESE INGREDIENTS TOGETHER AND BOIL UNTIL THICKENED. BEAT 3 EGG YOLKS AND ADD TO ABOVE MIXTURE. BOIL 1 MINUTE. BLEND IN 3 T BUTTER AND 4 T LEMON JUICE AND 1 1/2 T GRATED LEMON RIND. PUT INTO A BAKED PIE CRUST. PUT ON THE USUAL MERINGUE AND BAKE UNTIL LIGHT BROWN.