

APPLE PIE
VERY GOOD

4 OR 5 NICE SIZED APPLES SLICED, 6 *Gunny Smiths*

MIX TOGETHER 1/2 CUP LIGHT ^{2t}BROWN SUGAR, ^{1t}3/4 ^{1/2}CUP WHITE SUGAR, 4 T FLOUR, A BIT OF SALT, AND CINNAMON AND NUTMEG TO SUIT YOUR TASTE. MIX WELL. PUT APPLES IN UNBAKED PIE SHELL. SPRINKLE WITH LEMON JUICE. ADD THE SUGAR MIXTURE. PUT ABOUT 2 T ^{1/2}OLEO OVER THE APPLES. PUT ON A TOP CRUST. MAKE A FEW GASHES IN THE CRUST. BRUSH WITH MILK AND SPRINKLE SUGAR ON TOP. BAKE AT 350 DEGREES UNTIL DONE, *50'*

-use cn3co crust

PECAN PIE

3 EGGS BEATEN
3/4 CUP SUGAR
2 T LEMON JUICE
1 T CORNSTARCH
1 CUP WHITE KARO
1 TSP MELTED BUTTER OR OLEO
DASH OF SALT
1 TSP VANILLA

BEAT ALL TOGETHER. ADD 1 CUP CHOPPED PECANS. POUR ALL INTO A CRUST AND BAKE AT 400 DEGREES FOR 30 TO 40 MINUTES. IT IS BEST TO TEST WITH A STAINLESS STEEL KNIFE. PUT IT INTO THE CENTER. IF IT COMES OUT CLEAN, THE PIE IS DONE. COOL ON WIRE RACK.

PECAN PIE II
OUR NUMBER 1 FAVORITE

2 EGGS SLIGHTLY BEATEN
1 CUP KARO
1/2 CUP SUGAR
2 T FLOUR
1 TSP VANILLA
PINCH OF SALT
1 CUP CHOPPED PECANS
1 T MELTED BUTTER

MIX INGREDIENTS IN THE ORDER GIVEN. PUT INTO A PIE SHELL AND BAKE AT 375 DEGREES UNTIL A KNIFE PLACED IN CENTER OF PIE COMES OUT CLEAN. THIS IS A VERY GOOD PIE.