

CORNMEAL PIE FROM AUNT CELIE  
MAKES 2 9-INCH PIES

3 EGGS  
2 1/2 CUPS SUGAR  
3/4 CUP CORNMEAL  
3/4 CUP BUTTER OR OLEO  
1 CUP COCONUT  
1 LARGE CAN CRUSHED PINEAPPLE AND JUICE  
3 TSP FLOUR  
1/2 TSP SALT  
LEMON EXTRACT

MIX AND PUT INTO 2 SMALL UNBAKED PIE SHELLS. BAKE AT 350 DEGREES FOR 40 TO 45 MINUTES OR UNTIL A SILVER KNIFE PUT INTO THE PIE FILLING COME OUT CLEAN. THIS IS A VERY GOOD PIE!

CORNMEAL PIE II  
FROM SAN ANGELO PAPER

4 EGGS BEATEN  
2 CUPS SUGAR  
1 T FLOUR  
1/2 CUP MELTED OLEO  
1/4 CUP MILK  
GRATED RIND AND JUICE OF ONE LEMON  
3 T CORNMEAL

COMBINE SUGAR AND FLOUR. ADD REMAINING INGREDIENTS. MIX AND PUT INTO A 9 INCH PIE SHELL. BAKE AT 275 DEGREES FOR 40 TO 50 MINUTES.

CHOCOLATE PIE

COMBINE 1 1/2 CUPS SUGAR, 4 HEAPING T COCOA, 6 T FLOUR AND A DASH OF SALT. ADD 2 CUPS MILK AND 2 EGG YOLKS. COOK ON LOW HEAT UNTIL THICKENED. ADD 2 T BUTTER AND 1 TSP VANILLA. PUT IN A BAKED PIE CRUST. USE THE EGG WHITES FOR MERINGUE. ADD 2 T SUGAR FOR EGG WHITE. PUT ON PIE AND BAKE SLOWLY UNTIL LIGHT BROWN.