

Coconut Crème Pie

4 cups Milk
1 and a half cups sugar
A little less than one half a can of
coconut
2 tsp. Coconut flavoring pure coconut if
you can find it. One quarter tsp. salt
one half cup cornstarch
4 egg yolks.

Mix sugar, cornstarch, salt, together.
Then Add milk and egg yolks. (Stir
constantly) and cook on low heat until
thick. Then take off of the heat. Add 2
tsp. Coconut flavoring Stirring in well.
This makes 2 pies. Don't add the
coconut to you pie until it has thicken
and been taken off the stove as with the
flavoring.

Plain Pastry

Makes 2-8 inch pie shells--- 2 and one
quarter cups sifted plain flour. One
quarter cup ice cold water 1 tsp. salt 1
tsp. vinegar 3 fourths cups crisco
shortening. Sift flour and salt together in
bowl. Cut in your shortening add your
cold water. Press it out as then in your
pie shell as possible.

