

Sift together sugar, flour and salt; gradually add beaten eggs, then milk and flavoring. Turn into a deep pie plate which has been lined with pastry, and bake 25 to 30 minutes. The flour will give the custard a smooth, velvet-like texture.

Cocoanut Custard Pie

- ½ cup desiccated cocoanut
- 1 cup milk
- 2 eggs
- 1 small cup sugar
- 1 tablespoon butter
- ¼ teaspoon vanilla
- Pinch of salt
- Pastry

Line a small pie plate with pastry; soak the cocoanut in milk for half an hour, then add the yolks of eggs, sugar and melted butter, vanilla and salt. Pour into the pastry and bake until custard is set. Oven should not be too quick or the custard will curdle.

Chocolate Custard Pie

- 2 squares chocolate
- 1 pint boiling water
- 6 eggs
- 1 quart milk
- ½ cup sugar
- 2 teaspoons vanilla
- ½ teaspoon salt

Grate the chocolate, dissolve in a little hot milk and add to boiling water; boil 5 minutes, cool. When cool, add the yolks of six eggs and whites of three, well beaten, then the milk, sugar, vanilla and salt.

Stir all together and pour into 2 deep pie plates lined with good pastry. Bake until custard is set. Make a meringue of the whites of remaining three eggs whipped stiffly with 2 tablespoons sugar. Spread over pie and return to oven to set and brown.

Chocolate Pie

- 2 cups boiling water
- 2 small tablespoons chocolate powder
- 1 cup sugar
- 2 tablespoons cornstarch
- Yolks of 2 eggs
- 2 teaspoons butter
- 1 teaspoon vanilla
- ½ teaspoon salt
- Pastry

Mix chocolate powder and sugar thoroughly together, gradually add boiling water; strain into a double boiler and cook for 20 minutes; then add cornstarch moistened with cold water, stir until thick and clear, draw to one side and cool; then add the well beaten yolks, butter, vanilla and salt. Turn into a baked shell, set aside to cool. Beat whites of eggs

stiff, sweeten with 2 tablespoons sugar, spread on pie and return to oven to set and brown slightly.

Caramel Pie

- 1 pint milk
- 2 tablespoons brown sugar
- ½ cup white sugar
- 1 large tablespoon flour
- 1 tablespoon butter
- 2 eggs

Put milk in double boiler, brown sugar in a frying pan with 2 teaspoons water, cook until well browned but not burnt; add to milk, stir until dissolved; add white sugar and flour which has been moistened with a little cold water; add butter, draw from fire and when cool add the well beaten yolks of eggs. Pour into a cooked pie shell. Whip whites of eggs until stiff, sweeten with 2 tablespoons brown sugar and return to oven to brown.

German Fruit Pie

- 2 cups flour
- 1 teaspoon Magic Baking Powder
- ½ cup butter
- ½ teaspoon salt
- 1 egg
- Sweet milk
- Apples or peaches
- ¼ cup syrup or molasses
- 1 teaspoon cinnamon

Sift flour, baking powder and salt together; rub in butter. Beat egg until light, add enough milk to make about three-quarters of a cup, make into a soft dough. Roll out quarter inch thick and line pie plates or a biscuit tin. Fill the pastry with juicy apples cut in thick slices, sprinkle with cinnamon and syrup. Bake in a quick oven until light brown, sprinkle a little sugar over them about 5 minutes before removing from oven.

Date and Walnut Pie

- 2 cups dates
- ½ cup sugar
- 1 cup water
- Lemon juice
- ½ cup walnuts (broken)
- 1 teaspoon butter
- 2 teaspoons flour
- Pastry

Wash and stone dates, cut in two, put in saucepan with sugar and water, cook until soft (about ten minutes), add lemon juice, butter, walnuts and flour, which has been blended with a little cold water. Stir well. When cool turn into pie plates which have been lined with pastry, put on top crust and bake about twenty minutes.