

PUMPKIN PIE



1 tablespoonful flour
 $\frac{1}{2}$ teaspoonful salt
1 teaspoonful cinnamon
1 teaspoonful ginger
1 cup strained pumpkin

2 tablespoonfuls melted butter substitute
1 egg
2 tablespoonfuls molasses
 $\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk
 $\frac{3}{4}$ cup water

Mix dry ingredients, add pumpkin, melted butter substitute, egg slightly beaten, molasses, milk and water. Pour into pan lined with uncooked pie crust and bake slowly until firm. Number served, 6 persons.

COCOANUT CREAM PIE

2 tablespoonfuls cornstarch
 $\frac{1}{2}$ cup Borden's Eagle Brand Condensed Milk
 $1\frac{1}{2}$ cups water

$\frac{1}{4}$ teaspoonful salt
1 cup grated cocoanut
2 eggs
1 teaspoonful vanilla

Cook cornstarch, milk, water and salt until thickened, add cocoanut, slightly beaten eggs and vanilla. Pour into pan lined with pie crust and bake slowly 15 minutes. Number served, 6 persons.

CUSTARD PIE

$\frac{2}{3}$ cup Borden's Eagle Brand Condensed Milk
 $1\frac{1}{3}$ cups hot water
3 eggs

Pinch of salt
 $\frac{1}{2}$ teaspoonful vanilla

Add the hot water to the milk and pour over the slightly beaten eggs. Add the salt and vanilla, and pour into tin lined with pastry. Cover the top with a sprinkling of cinnamon or nutmeg. Put into hot oven till the crust is set, and then bake in a moderate oven till custard is firm.