

Coconut- or Banana- or Raisin-Cream or Chocolate Pie

Source: COUNTY SEAT DELI & DELITES (Carlyle IL - Rose Nehrt + Mary Frerker)

Cook/Prep Time: less than 1 hour

INGREDIENTS:

2/3 C sugar
1/4 C (heaping) cornstarch
1 tsp salt
3 C milk
4 egg yolks
2 TBS margarine (Imperial)
2 tsp vanilla

DIRECTIONS:

Stir together cornstarch, sugar + salt - mix egg yolks + milk - slowly add to sugar mixture - stir together over high heat till boiling - cook additional 2 minutes after boiling - take from heat - stir in margarine + vanilla.

For coconut pie: add 1 heaping tsp coconut after margarine + vanilla.

For banana pie: slice 2 bananas in bottom of baked pie shell - pour filling atop.

For raisin pie: add 1 C dark raisins after margarine + vanilla.

For chocolate pie: increase sugar to 1 C + add 2 squares semi-sweet chocolate after margarine + vanilla - stir till chocolate melts.

Pour into pre-baked pie shell - top with meringue - brown in oven.

Serves: 6-10