

Pumpkin Pie

- 1 1/2 cups pumpkin
- 3 or 4 egg yolks.
- 1 1/2 cups sugar.
- 2 tablesp. cornstarch
- 2 tablesp. cinnamon
- 1/2 " nutmeg
- 1 " salt.

Mix & add 1 CUP. CANNED MILK
2 cups water

Beat egg whites (add 2 tap.
water to whites before beating)

Bake in slow oven
450° for 10 min 350° for 50 min.

Pecan Pie

1 baked pie shell

Filling

1/3 c. crisco

1/2 " br. sugar

1/2 c. milk

1 c. chopped pecans

3 eggs

1/2 tablesp. salt

1 c. corn syrup

1/2 T. vanilla

Cream Crisco & sugar. add
remaining ingredients & blend
Pour in baked pie shell.

Bake in hot oven 425°-10 min.

Then 350°-25 "

Pumpkin Cheffon Pie

1 tablesp. gelatine

1/4 cup cold water

1/2 tablesp. Cann. salt, ginger, nutmeg.

1 1/4 cup. pumpkin

1 cup brown sugar.

1 1/2 cup thin cream.

2 egg yolks + (1 extra egg) Beaten
whites (beaten)

1 1/2 cup broken nut meats.

Cold water in gelatine

Heat pumpkin. Cream sugar

add spices & salt. Pour over

beaten egg yolks. Return to

stove & cook until thick. Add

gelatine. When mixture is cold

& sets fold in nuts & egg whites

Put in refreg. Serve with whipped

cream.