

# Coconut Cream Pie

1 c milk  
1 c light cream  
3 T flour  
1 T. cornstarch  
~~1 teas vanilla~~

1/2 c sugar  
1/4 Teas salt  
3 egg yolk (slightly  
beaten)  
1 teas vanilla

1 Pie Shell  
1/2 c coconut

Mary Agnes

Scald milk in double boiler  
+ cream

Combine { flour  
cornstarch  
sugar  
salt

add to scalded milk + cook 15 min.

Stirring constantly Pour over slightly  
beaten egg yolk + cook 1 min longer

Meringue

Beat egg whites 1 tsp lemon juice  
Gradually add 6 T. sugar  
Bake @ 350° 12-15 min