

Custard Pie

4 eggs

$\frac{1}{3}$ c sugar

$\frac{1}{2}$ tsp salt

$\frac{1}{4}$ tsp cinnamon

2-~~2~~ $\frac{2}{3}$ c scalding hot milk

1 tsp vanilla

Heat oven to 450° Beat eggs slightly
- rotary better - then beat in rest of ingred

Cl. Via Coimbatore

Except cinnamon Pour into pie shell
Sprinkle cinnamon on top. Bake 15 min
then reduce heat to 350° & bake
10-15 min more or until knife
inserted 1" from edge comes out
clean

