

# Sugar Cream Pie (Monica)

1 c sugar	} heat & pour over →	1/2 c milk
1 st butter		4 T corn starch
2 c milk		

Heat milk, sugar & butter & add to corn starch & milk. Add 1/2 tsp nutmeg & 1 tbf vanilla  
Sprinkle c nutmeg & let set 2 hrs. or more  
Pour into baked shell

peppermint Pie

1987

2 C. milk

1 stick oleo

1 Cup sugar

} get hot not boiling

1/2 C milk

4 T. tsp. Cornstarch

} mix till smooth

Put into hot mixture & stir

Bring to good boil - add 1/2 tsp. vanilla

1/2 tsp. melba (over)

Power into 9 in baked pie shell  
Sprinkle with nutmeg. Cook until  
Set about 2 hrs.

Be sure to use measuring cup  
& spoons.