

BANANA CREAM PIE.

TWO cups of milk, three-fourths cup of granulated sugar, one-fourth cup of cornstarch, one-fourth teaspoon salt, three eggs, two bananas, and three tablespoons of powdered sugar.

Scald the milk and stir into it the sugar, cornstarch and salt, mixed together. Cook in a double boiler until thick and then stir in one whole egg beaten with the yolks of the two others. Flavor with vanilla and turn into a pastry-lined pie pan and bake in moderate oven until pastry is done. Then slice the two bananas over the custard. Cover at once with a meringue made of the whites of the two eggs and the powdered sugar. Flavor with vanilla and bake in a slow oven for ten minutes.