

Buttermilk Pie.—Yolks of 3 eggs, $\frac{1}{2}$ cup sugar, 2 cups buttermilk, 2 table-
spoons flour, 1 tablespoon butter, 1
teaspoon lemon extract. Bake with
an under crust. Beat the yolks of
eggs, and sugar; rub butter and flour
together, then add the eggs and sugar,
then the buttermilk, last the extract.
When pies are done frost with whites
of eggs and a little sugar added. Re-
turn to the oven to brown.