

# CANTALOUPE PIE

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Use a cup of stewed canteloupe of the yellow, heavily flavored type; add a half cup of sugar and two tablespoons of cornstarch, a tablespoon of butter, the yolk of one egg, well beaten, and a little cinnamon. Have ready a pie tin lined with pastry; fill with the melon mixture, top with a meringue made with the beaten white of egg and bake until the crust is done. Top with a meringue of egg to which a little powdered sugar has been added. Return to the oven and brown.