

# GOOD RECIPES FOR CUSTARD PIES

By HARRIET HUBBARD

**T**HE ways of making custard pies are almost as numerous as the days of the week. For custards, a light flaky pastry is of even greater importance than for ordinary pies. The filling is generally much more delicate, therefore the bottom crust on which the custard is built must be of equal delicacy. So, to begin with, here is an excellent, long tested recipe for pastry.

## Bottom Pastry for Custard Pies

1 Pt. Flour  
2 Tablespoonfuls Lard  
Pinch of Salt, Sifted in Flour  
Ice-water

**M**AKE your pastry in as cool a spot as possible, using a marble slab if you possess one. One clever housekeeper solved the problem of her pastry becoming heated while working by using a long slender bottle, filled with ice-water and tightly corked, as a rolling-pin; there is also a glass rolling-pin on the market which follows the same principle. If you work swiftly, and have all your ingredients cold, you will have no trouble under ordinary conditions. Chop in your shortening with a knife dipped in ice-water, and never knead unless making puff-pastry. Drip the water into the flour and work up with a knife until it forms a very stiff dough.

## Recipe for Meringue

**G**OOD meringue is a simple matter to make, yet it is surprizing how frequently we are set down to puddings and custards with frothy insipid foam on the top. Two eggs are sufficient to make a thick meringue for one custard; three eggs will cover two custards. A well made meringue has a crisp brown crust on the top, like egg kisses, and this is only to be obtained by hard beating and enough sugar. Brown the meringue in a slow oven. When brown, pull it to the edge of the shelf and leave the oven door open for a minute or two, then remove to a warm spot in the kitchen till needed. It is sudden coolings that make meringues fall, but a well-made meringue stands a far better chance of remaining stiff than the foamy kind.

## Dried Peach Custard Pie

1 Cupful Dried Peaches, Rind and Juice of 1  
Cooked Lemon  
Sugar to Taste 2 Eggs  
Cinnamon or Nutmeg

**S**TEW the peaches and mash to a pulp. To one cup of peaches add the well-beaten egg yolks. Sweeten and add a pinch of cinnamon and a dash of nutmeg; lastly, grate the rind of the lemon into the mixture. Squeeze half of the juice into the custard, saving the other half for the meringue, which is added after the mixture has been allowed to cook for a few minutes to set.

This same recipe is excellent for dried apple custard, or to use for fresh apples. With the apples, substitute vanilla flavoring for the lemon. Dried fruits make better custards than fresh, and the dried fruits need much less sugar. In fact some dried fruits require no sugar at all.

## Date Custard Pie

1 Cupful Finely Chopped Dates 4 Tablespoonfuls Butter  
½ Teaspoonful Salt 4 Tablespoonfuls Flour  
2 Cupfuls Milk 3 Tablespoonfuls Sugar  
2 Eggs

**M**IX the salt with the flour and stir into the butter, which has been melted. Add the milk and stir over a moderately hot fire until it comes to the boiling point. Add the dates and the sugar. Now move the vessel to the back of the stove and let the mixture simmer until the dates have softened. When slightly cooled, add the beaten yolks of the eggs and pour into a lined pie-tin after the pastry has been allowed to harden. Use the whites for the meringue, adding after the custard has set.

## Prune Custard Pie

1 Cupful Seeded Prunes 1 Salt-spoonful Soda  
3 Tablespoonfuls Sugar 2 Eggs  
1 Tablespoonful Corn-starch 1 Cupful Sour Milk  
Pinch of Salt

**S**TIR the sugar and salt into the beaten yolks. Add the milk to the corn-starch into which the soda has been sifted, taking care that it does not form lumps. Add the two mixtures together and stir in the prunes, which must be chopped finely so that they will mix thoroughly. Pour this over the pastry and bake. Use the whites for meringue, flavoring with lemon-juice.

## Damson Preserve Custard Pie

1 Qt. Damson Preserves 1 Tablespoonful Corn-starch  
3 Eggs  
1 Cupful Butter or Butter Substitute

**D**RAIN the juice from the preserves and remove the stones. Mix the beaten egg yolks with the damsons, add the butter, and then the corn-starch to give it body when cooked. Bake and add the meringue in the usual way. This recipe makes two pies.