

# "Graham Cracker Pie."

18 graham crackers.

3 tablespoons sugar (brown or white).

$\frac{1}{2}$  cup melted butter.

Roll out graham crackers, mix with sugar and butter, rub with fingers as for pie crust. Then line pie tin with the mixture, leaving 3 tablespoonfuls for top. Sprinkle this crust with a little cocoanut and cinnamon. Then cover with custard made in double boiler as follows:

$\frac{3}{4}$  cup sugar.

3 egg yolks.

1 tablespoon cornstarch.

2 cups milk.

1 teaspoon vanilla.

Beat egg whites stiff and add 4 tablespoons sugar and  $\frac{1}{2}$  teaspoon baking powder. Put meringue on custard and sprinkle the rest of cracker crumb mixture over. Bake in moderate oven 20 to 30 minutes. Watch so crumbs don't turn too dark.