



HARVEST MOON PIE: *Hot Water Pie Crust:* Cream $\frac{1}{3}$ cup shortening with $\frac{1}{4}$ cup boiling water. Cut in 1 cup sifted flour and $\frac{1}{4}$ teaspoon salt. Roll thin. Perforate well with silver fork. Bake. *Cream Filling:* Stir well a blended mixture of 2 rounded tablespoons cornstarch, $\frac{1}{2}$ cup sugar, 2 egg yolks, $\frac{1}{4}$ teaspoon salt into 2 cups milk, heated in a double boiler. Stir until thickened. Cool. Add $\frac{1}{2}$ teaspoon vanilla. Fill crust with cream filling shortly before serving. Cover with 1 cup Baker's Canned Coconut, Southern-Style, and garnish with puffs of stiff whipped cream porcupined with the coconut.

Or, if you prefer, instead of the whipped cream topping, make a meringue of the egg whites, using one tablespoonful of powdered sugar to each white. Bake for ten minutes in a slow oven— 325° . Cover thickly with coconut.