

MOLASSES PIE—This is rather more expensive than any of the other dishes, so cannot be served often. However, when such a very inexpensive dinner as codfish balls and beans is served it might be permissible. Make a crust after any preferred recipe, allowing for an open pie. Bake as for custard pie. For the filling beat together two eggs, a cup of molasses, half a cup of sugar, a tablespoon of melted butter or butter substitute, a tablespoon of flour, a teaspoon of lemon extract and a few gratings of nutmeg. Beat until thoroughly mixed, pour into crust and bake until firm. If eggs are cheap enough use one whole and two yolks in the pie, then use the whites of the other two for a meringue. This is sufficient for one pie.