



MRS. EVANS' KENTUCKY MACAROON PIE

½ cup sugar
1 tablespoon cornstarch

¼ teaspoon salt
3 eggs

2 cups milk
½ dozen macaroons

Blend sugar, cornstarch and salt together. Stir in well-beaten yolks and milk. Cook over hot water until it is thick as cream. When it is cool, add finely rolled macaroons. Then put in baked pie-shell and bake in a moderate oven till firm. Cover with meringue (3 egg whites beaten stiff with 6 tablespoons sugar). Scatter ¼ cup blanched and shredded almonds over top of pie. Replace in slow (300° F.) oven and bring to a golden brown.