



MRS. MUELLER'S ST. LOUIS JELLY PIE

2 cups milk	2 egg whites	2 tablespoons sugar	$\frac{1}{2}$ cup shredded cocoanut
5 tablespoons instant tapioca		$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon vanilla
4 tablespoons sugar		2 egg yolks, beaten	1 cup currant or apple jelly

Scald milk in a double boiler; add mixed tapioca, sugar and salt. Cook over flame until tapioca is transparent, stirring frequently; then remove from the stove and pour on beaten egg yolks. Return to double boiler and cook until mixture is thickened. Add cocoanut and vanilla and cool. Fill baked pie-shell with tapioca mixture and spread with a layer of jelly about $\frac{1}{8}$ inch thick. Fold sugar into stiffly beaten egg whites and spread over the jelly. Return to slow oven (300° F) to brown meringue. Serve cold.