

Prune Cream Pie

2 cups prunes

$\frac{1}{2}$ cup sugar

1 tablespoon flour

Juice of 1 orange

Juice of $\frac{1}{2}$ lemon

Whipped cream

Soak prunes over night in just enough water to cover them. Cook in this water until tender, adding sugar. When cool drain off the juice but save it. Remove stones from prunes. Add the flour, orange and lemon juice and prune juice. Cook for about fifteen minutes, stirring con-

stantly. Line pie plate with unbaked pastry, fill it with prune mixture and bake in a hot oven. Set aside to cool, and just before serving top with whipped cream.

Apricot pie may be made the same way, or a combination of prunes and apricots, or dried peaches.