

Sour-Milk Pie

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| 1 Cupful of Buttermilk
or Thick Clabbered
Milk | $\frac{3}{4}$ Cupful of Maple
Sirup |
| 2 Tablespoonfuls of Corn-
starch, Mixed With | 2 Egg Yolks, Beaten |
| 4 Tablespoonfuls of Cold
Water | 1 Lemon, Juice and
Grated Rind |
| | 1 Tablespoonful of
Melted Butter |

HHEAT the milk in a double boiler. When it is warm, add the cornstarch mixed with cold water. Cook the mixture until it is thick, and add the other ingredients. Cook the mixture until it is clear. Turn it into a baked crust made with rice, cover it with meringue and bake it in a slow oven for twenty-five minutes.