

# STRAWBERRY CUSTARD PIE RECIPE IS GIVEN

- 1 cup milk
- 2 egg yolks
- 1 cup sugar
- Speck of salt

1 tablespoon melted butter

Have ready a pastry shell prepared for the usual open-face pie. Make the custard mixture by blending ingredients as above quoted and cook until thick in a double boiler. Pour half of the custard into the pie crust and add a thick layer of fresh, ripe berries which have been hulled, washed and dried on a cloth. Pour the rest of the custard over the berries; make a stiff meringue from the two egg whites and place over the top of the pie. Set in the oven to brown.