

Sunsweet Prune Pie

TWO cups SUNSWEET Prunes; $\frac{1}{3}$ cup sugar; 2 teaspoons butter; 2 tablespoons flour; 1 teaspoon lemon juice. Wash SUNSWEET Prunes and soak in cold water to cover two hours or more. Cook slowly in same water until soft. Remove stones, cut prunes in quarters, and mix with sugar and lemon juice. Line plate with pastry, cover with prunes, pour over the prune juice, dot with butter, dredge with flour, put on upper crust and bake in moderate oven. Or, instead of upper crust, use strips of pastry crossed in lattice fashion, and you have Prune Pastr-Pie.

Sunsweet Prune Cream Pie Filling

One cup SUNSWEET Prunes put through coarse sieve; $\frac{1}{2}$ cup chopped walnuts; 1 cup scalded milk; 2 eggs; $\frac{1}{3}$ cup sugar; 1 teaspoon flour; 1 teaspoonful vanilla. Mix sugar and flour; add to beaten eggs; pour the scalded milk over the egg mixture. Add SUNSWEET Prune pulp and walnuts, mix well and pour into a pan lined with pastry; sprinkle nutmeg over the top. Bake as for custard pie.