

"AIR PIE" SPANISH CREAM PIE

Mrs. W. Mage Honeycutt — Detroit, MI

Soften 1 envelope of gelatin in $\frac{1}{4}$ c. milk. Beat well in saucepan 4 yolks. Gradually beat in $\frac{1}{4}$ t. salt and $\frac{1}{2}$ c. sugar. Blend in slowly 2 c. milk, scalded. Cook over low heat just until mixture boils. Remove from heat. Stir in softened gelatin. Cool. When partially set, beat with rotary beater, then fold in 1 c. whipping cream, whipped stiff, and 1 t. vanilla. Pour into baked, cooled 10" pie shell. Chill 4 hours or overnight.

Top with sweetened, whipped cream (1 c. whipping cream, 1 T. sugar, 4 drops of vanilla) and fresh fruit, if you like. For chocolate Spanish Cream, increase sugar to $\frac{2}{3}$ c. before scalding milk, stir in 2 squares unsweetened chocolate shaved. This can be put in an oiled 1 quart mold instead of a pie shell.

ANGEL PIE

Randy Gunderson — Bloomington, MN

4 egg whites
1 c. sugar

$\frac{1}{2}$ t. vanilla
 $\frac{1}{4}$ t. cream of tartar

Whip egg whites until foamy. Add cream of tartar and gradually add sugar, beating constantly until thick. Bake in buttered pie pan for 1 hour at 250°.

Filling:

4 egg yolks
 $\frac{1}{2}$ c. sugar

3 T. lemon juice
Grated lemon rind

Beat yolks, sugar, and lemon juice until smooth. Cook in double boiler until thick. Cool. Whip 1 c. cream, sweeten and flavor with vanilla. Spread $\frac{1}{2}$ of cream on baked meringue, then the lemon filling and finally rest of whipped cream. Top with coconut, if desired. Let stand in refrigerator for 24 hours.

BUTTER TARTS

Best recipe!
(an expert's opinion ☺)

Elizabeth Himan — VM — Gateway, CO

$\frac{1}{3}$ c. butter or margarine
 $\frac{1}{2}$ c. golden corn syrup
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{3}$ - $\frac{1}{2}$ c. currants or raisins

$\frac{1}{2}$ t. vanilla
 $\frac{1}{4}$ t. salt
1 egg

Grease lightly 12 muffin tins. Melt butter, add all ingredients except egg. Mix thoroughly. Cool. Add slightly beaten egg. Pour or spoon into pastry lined tins to about $\frac{1}{2}$ full. Bake at 375° about 12 minutes. Texture like pecan pie.