

Pies, Pastry & Desserts

Pies

BIG MAMA'S COCONUT CREAM PIE

Gwen Davis

$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{3}$ c. flour	2 T. margarine
$\frac{1}{8}$ tsp. salt	1 to $1\frac{1}{2}$ c. coconut
3 egg yolks, beaten	3 egg whites
2 c. milk, scalded	

Mix sugar, flour and salt. Add scalded milk slowly, mixing well. Place in top of double boiler over boiling water and cook until mixture begins to thicken, stirring constantly. Add well beaten egg yolks slowly. Cook 3 to 4 minutes longer until thickened. Remove from heat and add coconut, vanilla and margarine. Pour into 9-inch baked pie crust. Whip egg whites to make meringue and spread on top of pie. Sprinkle extra coconut on top. Bake at 350° until golden brown.

BLUEBERRY PIE

Charlotte Brackett

1 c. flour	$\frac{1}{2}$ c. pecans
1 stick margarine	

Mix and pat in bottom of square baking dish. Bake at 350° for 20 minutes or until golden brown. Let cool.

2nd layer

1 (8-oz.) pkg. cream cheese	1 tsp. vanilla
1 lg. container Cool Whip	1 can blueberry pie filling
1 c. powdered sugar	

Mix cream cheese, 1 cup of Cool Whip, powdered sugar, and vanilla together. Spread over cooled crust. Pour pie filling over cream cheese layer and top with remaining Cool Whip. Sprinkle with pecans and chill 1 hour.