



LEMON SIN PIE

Gilda Tyson Massingill

First Layer: Crust

1 cup flour
1 cup flour
1 stick butter (4 oz.)

Second Layer:

1 8 oz. cream cheese
1 cup powdered sugar
1 small Cool Whip

Third Layer:

4 eggs

2 cans condensed milk
 $\frac{3}{4}$ - 1 cup lemon juice and zest
of lemon rind

Mix and pour over second layer

Fourth Layer:

One layer Cool Whip or
whipping cream

For first layer mix ingredients until large crumbs press in 9 x 13 inch Pyrex dish and bake in 325 degrees oven until toasted brown. Let cool. Mix soften cream cheese with powdered sugar and small container of Cool Whip, spread over cooled crust. Mix third layer ingredients and pour over second layer. Fourth layer spread cool whip over top. For really sinful dish, whip the whipping cream until stiff peaks add 2 tablespoons sugar and 1 teaspoon vanilla, blend well and spread over top.

Note: Chill in refrigerator over night or until very cold and serve with curls of lemon zest on top. This is a slap your mamma recipe, great.

MAW MAW'S CHOCOLATE PIE

Shari Ward Royal

3 T. cocoa powder

2 cups sugar

4 T. flour

pinch of salt

1 can pet milk

$\frac{1}{2}$ cup whole milk (2 milks
should equal 2 cups)

$\frac{1}{2}$ stick butter unsalted

4 eggs yolks

9 inch baked pie shell

Stir together dry ingredients in boiler. Place on heat, stir in milk, and whisk together constantly. Leave out $\frac{1}{2}$ cup to add to egg yolks. Beat yolks and milk; then add to mixture. Cook until stiff, pour into 9 inch baked pie shell.

