

CHOCOLATE PIE

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|-------------------------|--------------------------------|
| 1 cup sugar | 2 cups milk |
| $\frac{1}{3}$ cup cocoa | $\frac{1}{2}$ stick butter |
| $\frac{1}{3}$ cup flour | $\frac{1}{2}$ teaspoon vanilla |
| 1 pinch salt | $\frac{1}{2}$ cup sugar |
| 2 eggs, separated | 1 baked pie crust |

Mix dry ingredients in $\frac{1}{4}$ cup milk (make a paste); add egg yolks and whip together. Add balance of milk. Place on low heat and stir until mixture begins to boil. Add butter. Cool and pour into baked pie crust. Beat egg whites and add $\frac{1}{2}$ cup sugar and vanilla. Place this mixture on top of pie and run under broiler until mixture is golden brown.

MRS. JAMES JOLLY



HERSHEY BAR PIE

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|-------------------------------|------------------------|
| 6 small chocolate almond bars | $\frac{1}{2}$ cup milk |
| 16 marshmallows | 1 cup whipping cream |

Melt above ingredients, except whipping cream, in double boiler and cool thoroughly. Beat whipping cream until stiff. Fold into above mixture. Pour into prepared cooked pastry crust or graham cracker (crushed) crust. Place in refrigerator until serving time. Can be made ahead of time and kept in deep freezer. Makes one 9" pie.

MRS. R. E. (BERT) SMITH, JR.

BLACK BOTTOM PIE

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|----------------------------------------|----------------------------------------|
| 1 tablespoon gelatine | 3 eggs, separated |
| $\frac{1}{4}$ cup cold water | 1 tablespoon rum flavoring or vanilla |
| $1\frac{1}{2}$ ounces bitter chocolate | $\frac{1}{4}$ teaspoon salt |
| $1\frac{3}{4}$ cups milk | $\frac{1}{4}$ teaspoon cream of tartar |
| $\frac{1}{2}$ cup sugar | $\frac{1}{4}$ cup sugar |
| 3 teaspoons cornstarch | |

Soak gelatine in $\frac{1}{4}$ cup cold water. Melt chocolate over hot water. Scald milk. Combine $\frac{1}{2}$ cup sugar and corn starch. Beat egg yolks until light. Add sugar and cornstarch to egg yolks; mix with scalded milk a little at a time and cook until thick. Remove from heat and take out one cup of custard. Blend in the melted chocolate. Pour into 9" pie shell of crushed graham crackers or ginger snaps and chill. Dissolve soaked gelatine in the remaining custard. When cool, stir in rum flavoring or vanilla. Beat, until well blended, the three egg whites with salt and cream of tartar. Beat in gradually $\frac{1}{4}$ cup of sugar (just like a meringue). Fold egg whites into remaining custard and pour over chocolate in pie shell. Chill. Sprinkle top with a little grated chocolate.

MRS. W. D. FARR

- 2 squares bitter
1 stick butter or

Melt chocolate and
Beat eggs and combine
Put in well greased 9"
with topping of ice crea
a pie.

ROCKY ROAD

- 1 package chocol
pie filling mix
1 cup scalded mil
 $\frac{1}{4}$ cup sugar

1 ball

Place mix in a small
mix well. Beat vigorous
mixer, or until filling is
slowly, while beating, b
pecans. Spoon into pie
may be added as a topp

- $1\frac{1}{2}$ cups finely gr
nuts (about $\frac{3}{4}$ c
shelled)
3 tablespoons sug
1 envelope unflav
gelatine
 $\frac{1}{4}$ cup cold water
 $1\frac{1}{2}$ cups scalded m
3 eggs, separated

Combine $1\frac{1}{2}$ cups of
3 tablespoons sugar. Pus
with back of spoon. Pus
while soak gelatine in ce
Beat egg yolks; and add
double boiler over very
from heat and stir in g
when dropped from spoon
rum. Beat egg whites us
to custard. Pour into ce
Shave or grind $\frac{1}{4}$ cup B
crust that crumbles off u