



## **DIVINITY NUT PIE**

Gilda Tyson Massingill

3 egg whites (beaten stiff)      ½ pint heavy cream, (whipped stiff)  
1 cup sugar  
1 chopped nuts (finely chopped)      1 teaspoon instant cocoa  
23 Ritz crackers, rolled into crumbs      3 tablespoons sugar

In a mixer bowl, beat egg whites until frothy and gradually add sugar until stiff. Roll the Ritz crackers in a plastic bag until very fine. Fold crackers and nuts in to egg whites. Pour mixture into a buttered 8 - 9 inch pie dish and bake at 350 for 30 minutes. Take out of oven and let cool. Whip the heavy cream in a chilled mixer bowl and beat until stiff, fold in cocoa and sugar. When meringue pie is cool, place cocoa cream on top and chill in refrigerator. Serve cold.

## **EGG CUSTARD PIE**

Sheila Davis Costello

2 cups milk heated      ¾ stick butter  
1 cup sugar      1 tsp. vanilla  
4 egg yolks      pie crust  
pinch of salt

Beat eggs and mix in sugar & salt. Pour in hot milk and heat. Add butter & vanilla. Strain into unbaked pie crust. Bake at 375° until set.

## **FRESH STRAWBERRY PIE**

Tonya Tyson Moore

1 ½ c. sugar      2 pints sliced strawberries  
6 Tbsp. cornstarch      2 graham cracker crusts  
2 c. water      fresh whipped cream or Cool Whip  
1 sm. pkg. strawberry Jello (Use Strawberry Daiquiri Jello if available)

Mix sugar with cornstarch in large saucepan. Stir in water; boil until clear. Remove from heat and add Jello; stir to dissolve. Add berries to Jello. Pour into crusts and chill until set. Top with sweetened whipped cream (I flavor mine with a little vanilla).

