

## **BUTTERMILK PIE**

**3 tablespoons self-rising flour**      **1 cup buttermilk**  
**2 eggs**      **1 teaspoon vanilla**  
**1 stick margarine, melted**  
**1 teaspoon lemon extract** **1 cup**  
**sugar**

Mix all ingredients in blender. Pour into unbaked pie crust. Bake 10 minutes at 425°, then 30 minutes at 350°. This is delicious even if you hate buttermilk!!!!

## **CHOCOLATE MACADAMIA NUT PIE**

**1/2 c. melted butter**      **1 tsp. vanilla**  
**1 c. semi-sweet chocolate chips**      **1/2 c. milk chocolate chips**  
**1/2 c. plain flour**      **1/2 c. white chocolate chips**  
**1/2 c. white sugar**      **1 c. coarsely chopped**  
**1/2 c. packed brown sugar**      **macadamia nuts**  
**2 eggs, beaten**      **1 9-10 inch unbaked pie shell**

Preheat oven to 350°. In large bowl, combine slightly warm melted butter with semi-sweet chips. Chips will partially melt. In separate bowl, mix flour and sugars, then add to chocolate-butter mixture along with 2 beaten eggs and vanilla. Stir until well combined. Add milk chocolate chips, white chocolate chips and macadamia nuts. Stir and pour into pie shell. Bake at 350° until top is brown and crust appears baked, 45-50 minutes. Cool on rack.

## **CHOCOLATE PIE**

**1 1/2 cups sugar**      **3 cups milk**  
**1/2 cup cocoa**      **3 egg yolks, slightly beaten**  
**3 tablespoons cornstarch**      **one teaspoon butter**  
**1/2 teaspoon salt**      **one teaspoon vanilla extract**

Cook sugar, cocoa, cornstarch, salt and milk over medium heat, stirring constantly until mixture thickens and boils. Boil one minute. Remove from heat. Gradually, blend three slightly-beaten egg yolks into half of the hot mixture. Then blend this into the remainder of the mixture in saucepan. Boil one minute more, stirring constantly. Remove from heat. Blend in one teaspoon butter and one teaspoon vanilla. Pour in cooked pie shell.

## **CHERRY PI**

4 fresh peels  
(Rustan or (possible))  
2 medium egg  
2 tablespoon  
butter

You'll be surprised  
gone in minute  
pie shell with  
25 minutes. M  
nation over th  
25 minutes or  
anted— it's

## **FRESH STR**

1 1/4 cup gran  
4 tablespoon  
2 1/2 cup wat  
1 pack straw  
size pack)

Combine wa  
thick. Add th  
Line your b  
We prefer  
strawberries

## **FRESH PEI**

1 quart fres  
1/4 cup wat  
1 cup suga  
3 tablespo  
1 tablespo

Mash one  
cornstarch  
clear. Cool  
glaze ove  
peach slic