

## PEANUT BUTTER STREUSEL PIE

$\frac{1}{3}$ c. peanut butter	$\frac{1}{2}$ c. sugar
$\frac{3}{4}$ c. sifted confectioners' sugar	$\frac{1}{8}$ tsp. salt
1 (9 inch) baked pastry shell	2 c. scalded milk
	2 egg yolks, slightly beaten
$\frac{1}{3}$ c. flour	2 tbsp. margarine
	$\frac{1}{2}$ tsp. vanilla

Blend peanut butter with confectioners' sugar until mealy. Sprinkle  $\frac{2}{3}$  of mixture over baked pie shell. Combine flour,  $\frac{1}{2}$  cup sugar and salt in top of double boiler. Stir in scalded milk. Cook over boiling water, stirring constantly until thickened.

Stir a small amount of cooked filling into egg yolk. Combine and cook several minutes longer. Add margarine and vanilla. Pour into pie shell and top with meringue.

*John and Lois Spires*

3 eggs, well  
1 c. sugar  
 $\frac{1}{2}$  c. light K

Preheat  
Beat to  
fine and vani  
pecans. Pour  
til the center  
a wire rack to

$\frac{1}{2}$  c. sugar  
2 tbsp. corn  
3 eggs, well  
2 tbsp. milk  
1 c. white K  
white, 1

Preheat  
to 350° for 35