



THE YOUNG CITIZEN PANTRY



RECIPES were given for fruit pies in two previous issues of *The Young Citizen*. In this issue we shall include some recipes for cream pies and similar pies.

Cream Pie

Several different kinds of cream pie may be made. Lemon, banana, mango, maple syrup, or coffee may be used to flavor them. The bottom crust may be covered with berries, raisins, cherries, or other fruits before the cream mixture is poured over them.

Cream filling is made as follows: Mix three-fourths of a cup of sugar with one-third of a cup of flour, one-eighth of a teaspoon of salt, and pour on gradually 2 cups of scalded milk. Cook in a double-boiler for fifteen minutes, stirring constantly until the mixture thickens; then stir it occasionally, cool, and flavor.

Cream Fruit Pie

A tasty method of preparing apple, peach, or any kind of berry pie is to remove the top crust while

CREAM PIE RECIPES

the pie is still hot, and cover the fruit with a rich cream sauce made as follows: Scald one-half pint of top milk, and thicken it with a tablespoon of cornstarch rubbed smooth in a little cold milk. Add 2 tablespoons of sugar and one egg beaten until light. Flavor with a little vanilla, and set aside to cool. When the pie is done, carefully lift the top crust and fill the pie to overflowing with the cream sauce. Replace the crust and set in a cool place. Serve very cold.

Lemon Cream Pie

Mix one cup of granulated sugar with 3 tablespoons of flour, add 3 tablespoons of lemon juice and beaten yolks of two eggs, one cup of milk, one tablespoon of melted butter, a pinch of salt, and cook until the mixture is thick. Pour into baked pastry and cover with whipped cream.

Lemon Pie, German Style

Fill a baked pastry with the above lemon mixture and cover it with sweet

dough cut in wide strips.

Sweet dough is made as follows: Add one-half of a cup of brown sugar to one cup of flour, one teaspoon of baking powder, and a little salt. Blend in 3 tablespoons of butter, and add just enough milk to be able to roll the dough with a rolling pin. Roll about one-third of an inch thick, and cut into wide strips. Place these across the top of the pie and bake.

Butterscotch Pie

Cream one and one-half tablespoons of butter with one and one-half cups of brown sugar, 3 egg yolks, and one-eighth of a teaspoon of salt; gradually mix in one cup of milk. Mix 3 tablespoons of flour with one-half of a cup of milk, add to the first mixture, and cook in a double-boiler, stirring constantly until the mixture thickens. Cover and continue to cook for 20 minutes. Cool and add one and one-half teaspoons of vanilla flavoring. Pour into a baked pastry shell, and cover with whipped cream.

(To be continued)