

Anna Burton's Graham Cracker Custard Pie

Crust: mix 1¼ C graham cracker crumbs with 1 T flour, ½ t cinnamon, and ¼ C sugar. Add ½ C melted butter or margarine. Press into 10" deep-dish pie plate, saving out 2-3 T for topping. (Optional: bake crust at 375°F for 8 min.)

Filling: mix 1 C sugar, 1/3 C corn starch, pinch of salt, 3 egg yolks, 3 C milk, and 1 t vanilla. Cook in double boiler, stirring constantly until thick (note: Dave cooks it in a microwave oven instead of a double-boiler). Pour into shell. Cover with meringue. Sprinkle saved crumbs on top. Brown in 350°F oven.

Meringue: beat 3 egg whites stiff, add 1 T sugar and beat again. ("For a meringue that slices clean, add 2 T water and ½ t baking powder to egg whites before beating" ...but that didn't work well for me.)