

Vanilla Cream Pie

Ingredients

- 2 tbsp flour
- 2 tbsp corn starch
- 1/2 tsp salt
- 2/3 cup sugar
- 2 cup milk
- 3 egg yolks (separated from egg whites)
- 1 tsp vanilla
- 1 tbsp crisco

Instructions

Blend: flour, corn starch, salt and sugar; stir in milk and bring to a boil over a low heat.

Stir in three (3) egg yolks lightly beaten with a little hot milk sauce.

Cook stirring over low heat for 2 minutes.

Stir in vanilla and crisco

Summary

Yield: 8

Prep Time: 30 minutes

Category: Pies