

# Great Grandma A's Flapper Pie

## Description

### Crust:

32 graham wafers, crushed fine

1 tablespoon sugar

½ cup margarine

Mix. Put aside ¼ cup of crumbs for topping. Press remaining crumbs into pie plate base and up sides. Bake crust at 350 degrees for 15 minutes.

### Filling:

2 cups milk

1/3 cup sugar

2 tablespoons cornstarch

1 egg yolks

1 teaspoon vanilla

Cook, stirring constantly until thick. Pour into baked pie crust.

### Meringue:

2 egg whites

3 tablespoon icing sugar

Beat egg whites until stiff then add icing sugar. Place on top of pie filling and bake at 250 degrees for 20 minutes.

## Summary

**Yield:** 1

**Prep Time:** 5 minutes

**Category:** Pies

## Ingredients

## Instructions