### **Vanilla Cream Pie**

# Ingredients

- 2 tbsp flour2 tbsp corn starch1/2 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