

Eve's Custard Pie

My Mother, Evelyn Cooper, liked to add the coconut and Wally's mother, Elsie Hieter, liked to add the cherries.

3 eggs

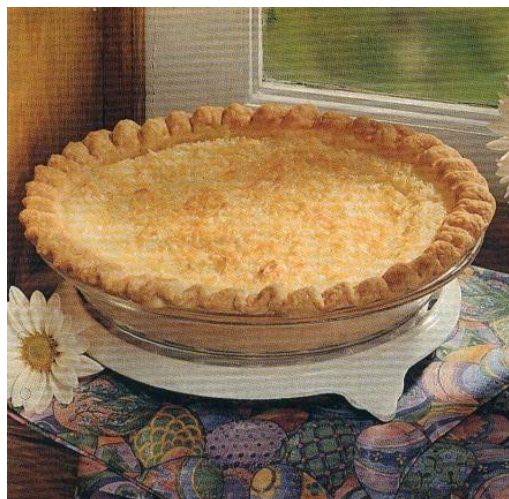
1/3 cup sugar

dash of salt

1/2 tsp. vanilla

2 cups milk, scalded

1 unbaked pie shell (9 inches)



In a large bowl, beat eggs until yolks and whites are blended.

Add sugar, salt and vanilla.

Mix thoroughly.

Add milk slowly, stirring constantly; pour into shell.

Bake in preheat 425 degree oven for 10 to 12 minutes or until crust turns lightly brown.

Reduce oven to 375 degrees and bake 30 minutes longer or until a knife inserted near the center comes out clean.

Cool to room temperature.

Refrigerate leftovers.

Yield: 6 to 8 servings.

NOTE: 1/2 cup flaked coconut can be added to recipe for COCONUT PIE.

1/2 cup pitted cherries can be added for a CHERRY CUSTARD PIE.