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# Texas Cream Pie II

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**3 tablespoons flour**  
**pinch salt**  
**1/2 cup sugar**  
**1 1/2 cups milk**  
**2 eggs, separated**  
**1 teaspoon rum flavoring**  
**1 nine-inch pie shell, baked**  
**1 cup whipping cream, whipped**  
**1 tablespoon sugar**  
**grated chocolate**

In a saucepan, mix the flour, salt and sugar. Add the milk and cook over low heat, stirring constantly until slightly thickened.

In a bowl, beat the egg yolks until foamy. Stir a small amount of the hot mixture into the egg yolks. Add the yolks to the hot mixture. Continue cooking until the mixture has thickened. Remove from the heat and cool.

Add the rum flavoring. In a bowl, beat the egg whites until stiff. Fold into the cream mixture. Pour into the pie shell. Top with whipped cream sweetened with sugar.

Garnish with grated chocolate.

Yield: 6 to 8 servings

## **Dessert**

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*Per Serving (excluding unknown items): 2516 Calories; 159g Fat (56.3% calories from fat); 43g Protein; 235g Carbohydrate; 5g Dietary Fiber; 800mg Cholesterol; 1577mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 1/2 Lean Meat; 2 Non-Fat Milk; 30 Fat; 7 1/2 Other Carbohydrates.*