

Custard Supreme Pie

Ida Schmucker - Osceola, IN

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Servings: 6

*1 cup white sugar
1 1/2 tablespoons flour
1/2 teaspoon salt
2 egg yolks, beaten
1 tablespoon butter
1/2 teaspoon cinnamon
1/4 teaspoon cloves
1 1/4 cups milk
2 egg whites, beaten
1 unbaked pie crust*

Preparation Time: 10 minutes

Bake Time: 30 minutes

In a bowl, mix the sugar, flour, salt, egg yolks, butter, cinnamon and cloves. Add the milk. Fold in the beaten egg whites.

Pour into the pie shell.

Bake at 350 degrees until firm, approximately 30 minutes, when a knife inserted comes out clean.

Per Serving (excluding unknown items): 81 Calories; 5g Fat (59.3% calories from fat); 4g Protein; 4g Carbohydrate; trace Dietary Fiber; 83mg Cholesterol; 243mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat.