

Basic Cream Pie
(Lion House Recipes)

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| 5 T. | cornstarch | 3 | egg yolks |
| 1 c. | sugar | 2 T. | butter or margarine |
| ¼ t. | salt | 1 t. | vanilla |
| 2½ c. | milk | 1 c. | whipping cream |
| ¾ c. | half & half cream | | Baked 9-inch pie shell |

Mix cornstarch, sugar, and salt in a 3-quart saucepan. Add milk and cream and cook over medium heat until smooth and thick, stirring constantly. Pour small amount of hot mixture into egg yolks; blend thoroughly, then pour back into saucepan. Cook another 2 or 3 minutes. Remove from heat and add butter and vanilla.

COCONUT CREAM PIE: Add ½ cup coconut (toasted, if desired) to pie filling. Pour into baked shell. Chill 3 to 4 hours. When ready to serve, whip the cream and spread over pie. Top with another ½ cup coconut.

BANANA CREAM PIE: Slice 2 bananas into pie shell. Pour the filling over the bananas. Chill 3 to 4 hours. When ready to serve, whip cream and spread over pie.

CHOCOLATE CREAM PIE: Decrease sugar in pie filling to ¾ cup. Add ½ cup chocolate syrup to cooked mixture. (Or use the full cup of sugar and ½ cup melted chocolate chips.) Pour into pie shell. Chill 3 to 4 hours. When ready to serve, whip cream and spread over pie.