

Peanut Butter Pie w/Meringue (recipe below)

Ingredients:

- 1 9 inch pie shell, baked
- 1/2 c. peanut butter
- 1/4 c. corn starch
- 2/3 c. sugar
- 2 c. scalded milk
- 3 egg yolks, beaten
- 2 T. butter
- 1/4 t. salt
- 1/4 t. vanilla

Directions:

Combine the cornstarch, sugar, and salt.

Stir the peanut butter into the scalded milk.

Add the cornstarch mixture and mix well.

Pour a small amount over the beaten yolks and then return it to the milk mixture.

Cook and stir on medium heat until thickened.

Remove from heat and add the butter and vanilla.

Stir well and pour into a baked pie shell.

Meringue

Ingredients:

- 3 egg whites, *room temperature*
- 1/4 c. sugar

Directions:

Preheat oven to 350.:

Place the egg whites in a very clean bowl.

Beat the egg whites until they form soft peaks.

Slowly beat the sugar into the whites.

Top the pie with meringue.

Brown the meringue for about 10 minutes in the oven.

Serve and Enjoy!