

Recipe To Remember



Imaginative cook and seamstress, Dorothy Armstead.

New Use for Old Favorite

Finding a new use for an old kitchen favorite, Mrs. Dorothy Armstead, of Oklahoma, dress designer and seamstress, has offered our readers "Buttermilk Pie." To pep up those flagging appetites of young and old, Dorothy suggests you whip up this simple though delectable chiffon.

BUTTERMILK PIE

- 4 Egg Yolks
- 1 $\frac{1}{4}$ Cup Sugar
- 1 Stick Butter
- 2 Tbsps. Flour
- 1 Tsp. Baking Pwd.
- $\frac{1}{2}$ Cup Crushed Pineapple
- 1 $\frac{1}{2}$ Tsp. Vanilla
- Pinch of Soda
- 2 Cups Milk
- $\frac{1}{2}$ Tsp. Nutmeg

Cream butter and sugar, add flour and egg yolks. Mix well. Then add the other ingredients, mixing well. Pour in unbaked pie crust, bake in 350-degree oven about 1 hour, or until well set. Remove from the oven and top with meringue. Return to the oven and brown to your desire.