

## Pie Pastry

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Helena Gasper

4 c. flour	1¾ c. shortening
1 T. sugar	2 tsp. salt
1 T. vinegar	½ c. cold water
1 egg	

Mix together flour, sugar and salt. Cut in shortening. Mix vinegar, egg and water together. Slowly add to flour mixture. Work into a ball. Chill until you are ready to roll. This will make 2 double crust pies or 3 single crust pies.

## Coconut Cream Pie

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A Ringneck Ranch Favorite

4 c. milk, scalded	1 c. sugar
½ c. corn starch	¼ c. flour
1 pinch salt	5 egg yolks
1 tsp. vanilla	1 c. coconut
1 T. butter	1 pre-baked pie shell

Stir dry ingredients together. Beat egg yolks with a fork and add a little bit of the warm milk and mix. Then stir egg mixture into the dry ingredients. Add the rest of the milk and cook in microwave on high. Stop every 2 minutes and stir until mixture has thickened. After thickened add the vanilla, coconut and butter. Spread into a prebaked pie shell.

### Meringue:

5 egg whites	½ c. sugar
½ tsp. cream of tartar	Pinch of salt

Beat egg whites on high speed. As they begin to thicken slowly add sugar. Just as they begin to form peaks add the cream of tartar and salt. After meringue is forming stiff peaks, cover pie from edge to edge. Bake in a 325° oven until brown.