

## Peanut Butter Pie

1 c. peanut butter  
1/2 c. skinned milk  
1 c. confectioners sugar  
1 8oz cream cheese  
1 (12oz) whipped topping

Combine peanut butter, milk  
+ sugar + cream cheese. Mix well  
Fold in whipped topping. Pour  
mixture into graham cracker crusts  
+ freeze. Move to Ref. 1 hour  
before serving.

This was one of my favorites as a kid.

## Butterscotch Pie

### Ingredients

- 2 egg yolks
- $\frac{1}{2}$  cups of sugar
- 1 cup of brown sugar
- 1  $\frac{1}{2}$  cup of milk
- 4 tablespoons of flour
- Vanilla

### Directions

1. Mix well.
2. Cook in heavy saucepan or double boiler until thick.
3. Stir constantly.
4. Pour into cooked pie shell.
5. Top with meringue.

# Double Butterscotch Pie

4 2 egg yolks  
 1c  $\frac{1}{2}$  c. sugar  
 2c 1 c. brown sugar  
 3c  $1\frac{1}{2}$  c. milk  
 8T 4 T. flour  
 vanilla

$1\frac{1}{2}$  c. milk  
 3 egg yolks  
 $\frac{3}{4}$  c. sugar  
 $1\frac{1}{2}$  c. brown sugar  
 $2\frac{1}{4}$  c. milk  
 6 T flour  
 vanilla

Mix well, cook in heavy sauce pan or double boiler until thick, stirring constantly. Pour into cooked pie shell, top with meringue

$1\frac{1}{2}$  c.  
 $1\frac{1}{2}$  c.

$1\frac{1}{2}$  c.  
 $\frac{1}{2}$  c.

$2\frac{1}{2}$  c.  
 $\frac{3}{4}$  c.

$\frac{3}{4}$  c.  
 $\frac{3}{4}$  c.

$1\frac{1}{2}$  c.

## Coconut Pie

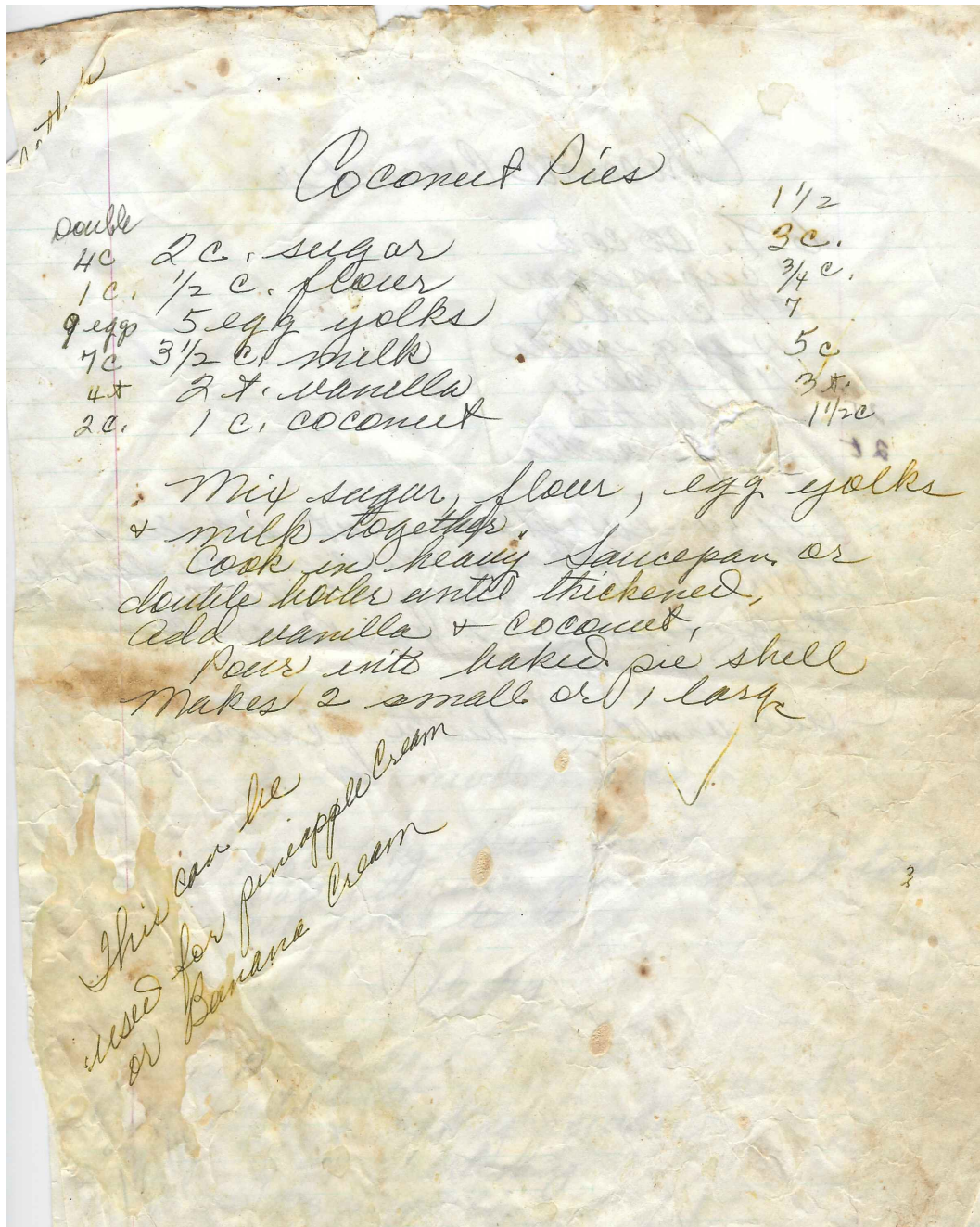
### Ingredients

- 2 cups of sugar
- $\frac{1}{2}$  cup of flour
- 3  $\frac{1}{2}$  cups of milk
- 2 teaspoons of vanilla
- 1 cup of coconut

### Directions

1. Mix sugar, flour, egg yolks and milk together.
2. Cook in heavy saucepan until thickened.
3. Add vanilla and coconut.
4. Pour into baked pie shell.
5. Makes 2 small or 1 large pie.





This was the third component of Lurlene's dessert trifecta. The other two components being The Coconut Cake and the Italian Cream Cake.

## Lemon Cream Pie

### Ingredients

- 1 cup of sugar
- 2 cups of milk
- 3 Tablespoons of butter
- 3 egg yolks
- 1/3 cup of lemon juice
- 1 teaspoon of grated lemon rind.

### Directions

1. Mix first 5 ingredients.
2. Blend well.
3. Cook in heavy pan or double boiler until thick
4. Add lemon juice and rind
5. Pour into baked pie shell
6. Top with Cream or meringue.



Mathews

1 1/2

## Lemon Cream Pie

1 1/2	1 cup sugar	Double
2	2 c. milk	2 c. sugar
4 1/2	5 - 1/4 c. flour	4 c. milk
5	3 T. butter	8 egg yolk
4 1/2	3 egg yolks	2/3 c. juice
1 1/2	1/3 c. lemon juice	2 t. <sup>and</sup> graded
1 1/2	1 Teas. grated lemon rind	

Mix first 5 ingredients, blend well. Cook in heavy sauce pan or double boiler until thick. Add lemon juice & rind. Pour into baked pie shell. Top with meringue.

## Blueberry Banana Pie

### Ingredients

- 8 oz of cream cheese
- 1 cup of sugar
- 1 package of cool whip
- 4 bananas
- 1 can of blueberry pie filling

### Direction

1. Cream cheese and sugar together
2. Add cool whip to the mixture
3. Slice bananas in bottom of pie shell
4. Add cream cheese mixture
5. Cover with pie filling



## Blueberry Banana Pie

- 1- 8oz cream cheese
- 1 cup sugar (powdered best)
- 1- pkg Cool Whip
- 4 Bananas
- 1 can blueberry Pie Filling

Cream Cheese & sugar together,  
Add cool whip to cream cheese mixture.  
Slice bananas in bottom of shell.  
Add cream cheese mixture & cover  
with pie filling.

## Millionaire Pie

### Ingredients

- Filling
  - 1 can of eagle brand sweetened condensed milk
  - 2 Tablespoons of lemon juice
  - 15 ounce can of crushed pineapple
  - ½ cup of chopped nuts
  - 9 ounces of cool whip
- Crust
  - 1 stick of butter
  - 1 cup of flour
  - 1/3 cup of powdered sugar
  - ½ cup of chopped pecans

### Directions

- Filling
  - Combine all ingredients in order given.
  - Put in crust and freeze
- Crust
  - Melt butter.
  - Mix well with all other ingredients
  - Put into pie plate.
  - Bake at 350 degrees for 12 minutes

## Millionaire Pie

- 1 can eagle brand
- 2 T. lemon juice
- 1-15oz crushed pineapple
- 1/2 c. chopped nuts
- 9oz Cool Whip

Combine all ingredients in order given. Put in crust and freeze.

## Crust

- 1 stick oleo
- 1 cup flour
- 1/3 c. powdered sugar
- 1/2 c. chopped pecans

Melt oleo, mix with all other ingredients, & put into pie plate. Bake at 350° about 12 min.

## Sweet Potato Pie

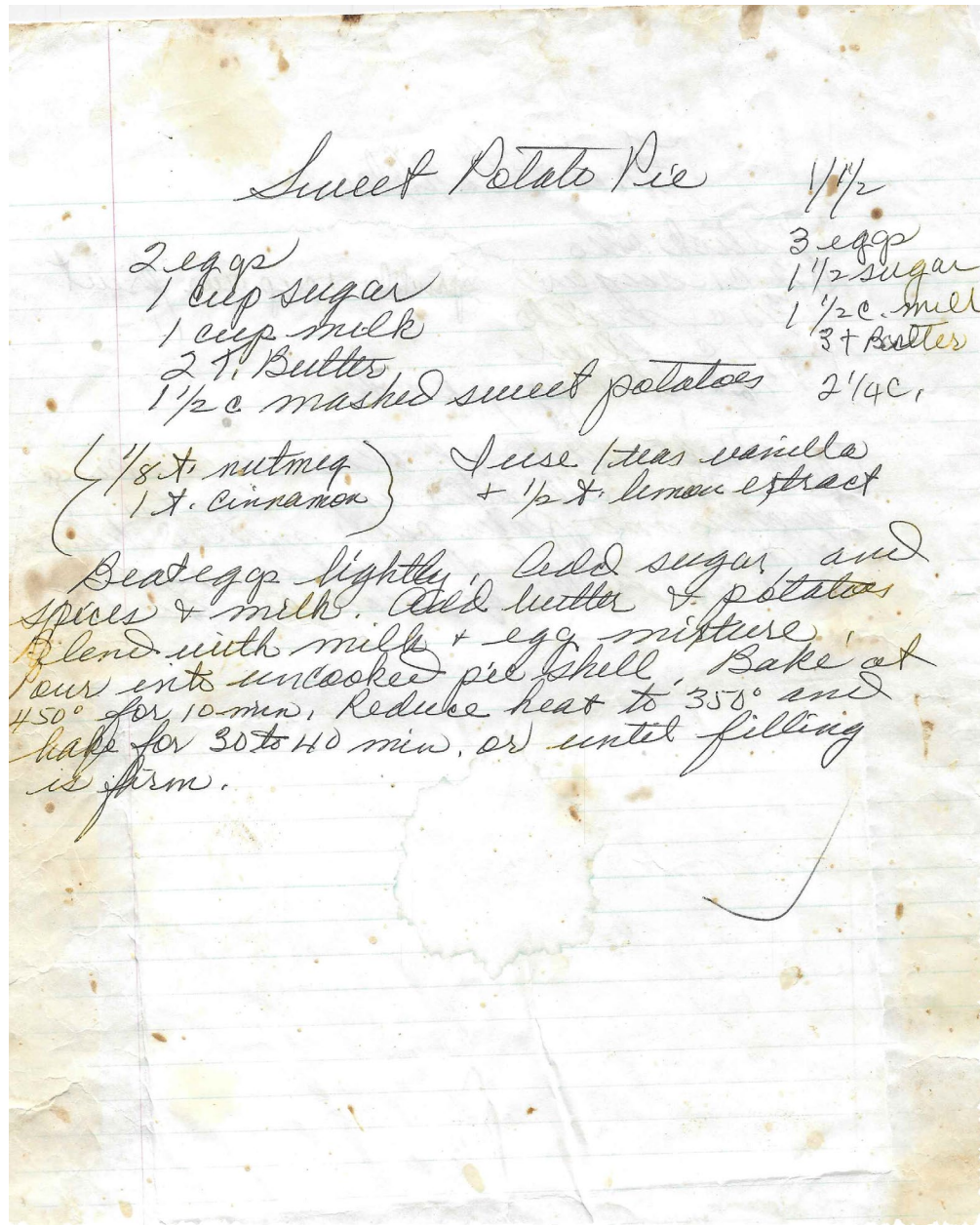
### Ingredients

- 2 eggs
- 1 cup of sugar
- 2 tablespoons of butter
- ½ cups of mashed sweet potato
- 1/8 teaspoon of nutmeg
- 1 teaspoon of cinnamon
- 1 teaspoon of vanilla extract
- ½ teaspoon of lemon extract

### Directions

1. Beat eggs lightly.
2. Add sugar, spices and milk.
3. Add butter and potatoes.
4. Blend with milk and egg mixture.
5. Pour into uncooked pie shell.
6. Bake at 450 degrees for 10 minutes.
7. Reduce heat to 350 degrees and bake another 30 to 40 minutes.
8. Bake until filling is firm.





If you are in East Texas, you're eating Sweet Potato Pie at Thanksgiving and not Pumpkin Pie, thank you very much.



The dirt road to The Farm



Fishing Pond in front of the house.





# COOKIES AND SUCH







## M&M Cookies

### Ingredients

- 1 cup of shortening
- 1 cup of packed brown sugar
- 2 teaspoons of vanilla
- 2 eggs
- 2  $\frac{1}{4}$  cup of flour
- 1 teaspoon of salt
- 1 teaspoon of baking soda
- 1  $\frac{1}{2}$  cup of M&M's

### Directions

1. Mix shortening, brown sugar and granulated sugar
2. Add vanilla and eggs
3. Beat well
4. Sift flour, soda and salt
5. Add to sugar mixture
6. Blend well
7. Stir in  $\frac{1}{2}$  cup of M&M's
8. Save the rest for decorating tops before baking
9. Bake at 375 degrees F. for 10 minutes