

Black Walnut Pie

Submitted by Mamie Maddux

2 whole eggs
1 cup sugar
1 stick butter or margarine
Unbaked pie shell
2 Tbsp flour
1 tsp meal
½ c. black walnuts

Mix the filling ingredients together and pour into pie shell. Bake for 45 min. at 350 degrees. Preheat oven.

Black Walnut Pie

Submitted by Elizabeth E. Lowry

½ c. butter
1 cup sugar
¼ c. flour
1 tsp. vanilla
1/8 tsp. salt
3 egg yolks
½ c. evaporated milk
½ c. chopped walnuts

Cream butter, adding the sugar gradually and beating until light and fluffy. Add flour, salt and egg yolks, mixing well. Stir in milk and vanilla. Pour into unbaked pie shell. Sprinkle with walnuts. Bake at 425 degree for 10 min. Reduce temperature to 300 degrees for 40 min. longer or until set.

Cherry Pie

Submitted by Mary Hager

1 cup sugar
1 tsp. flour
2 Tbsp. tapioca
¼ tsp. almond extract
Few drops of red food coloring
1 can of cherries

Bake at 400 degrees for 35-40 minutes.

Sidney's Cherry Pie

Submitted by Sidney West

2 baked pie shells
1 can Eagle Brand Milk
1 can #2 pitted pie cherries, drained
Juice of 2 lemons
½ pt. whipping cream
½ c. sugar
½ to 1 cup pecans, chopped

Mix eagle brand milk and drained cherries. Let stand 15-20 min. Whip cream stiff and add sugar. Fold whipped cream into first mixture. Add nuts. Pour into pie shells and chill several hours.