



Peanut Butter Pie

Opal Louise Alexander Kirker

- 1 Baked Pie Crust
- ½ C. Peanut Butter
- 2/3 C. Sugar
- 2 C. Scalded Milk
- 2 Tbsp. Butter
- 3 Egg Whites
- ½ tsp. Vanilla Extract
- 1 C. Confectioners' Sugar
- ¼ C. Cornstarch
- ¼ tsp. Salt
- 3 Egg Yolks (beaten)
- ½ tsp. Vanilla Extract
- 6 Tbsp. Sugar (for meringue)

Combine confectioners' sugar and peanut butter. Blend until the appearance of biscuit mix. Spread half of this mixture on pie shell and set aside. Combine cornstarch, sugar and salt. Add scalded milk and mix well. Then return to milk mixture. Cook in top of double boiler until thickens. Add butter and vanilla extract. Then pour into prepared pie shell. Top with meringue made by beating the egg whites with 6 tablespoons sugar, and gradually, and then the vanilla until mixture is stiff. Sprinkle the rest of peanut butter mixture over the meringue on the pie.

Bake at 325°F for 20 minutes.