

Graham Wafer Pie

Crust - Ingredients

- 1¼ cup graham crumbs
- ¼ cup sugar
- ½ cup melted margarine



Directions

1. Mix together and press into a 9" pie plate
 2. bake at 375°F for 8 minutes
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Filling - Ingredients

- ¼ cup sugar
- ½ cup flour
- ½ tsp salt
- 3 egg yolks
- 2 cups milk
- 2 tbsp butter
- 1 tsp vanilla

Directions

1. Warm milk in saucepan
 2. mix in flour, salt, egg yolks and sugar
 3. Cool over medium heat, then add vanilla and butter
 4. Pour into crust and chill.
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Meringue - Ingredients

- 3 egg whites
- 1 tbsp. sugar

Directions

1. Beat egg whites and sugar until fluffy. (Rub a little between your two fingers. It should feel smooth, you should not feel the sugar.)
2. Spread on pie and put under broil until the peaks are lightly browned.