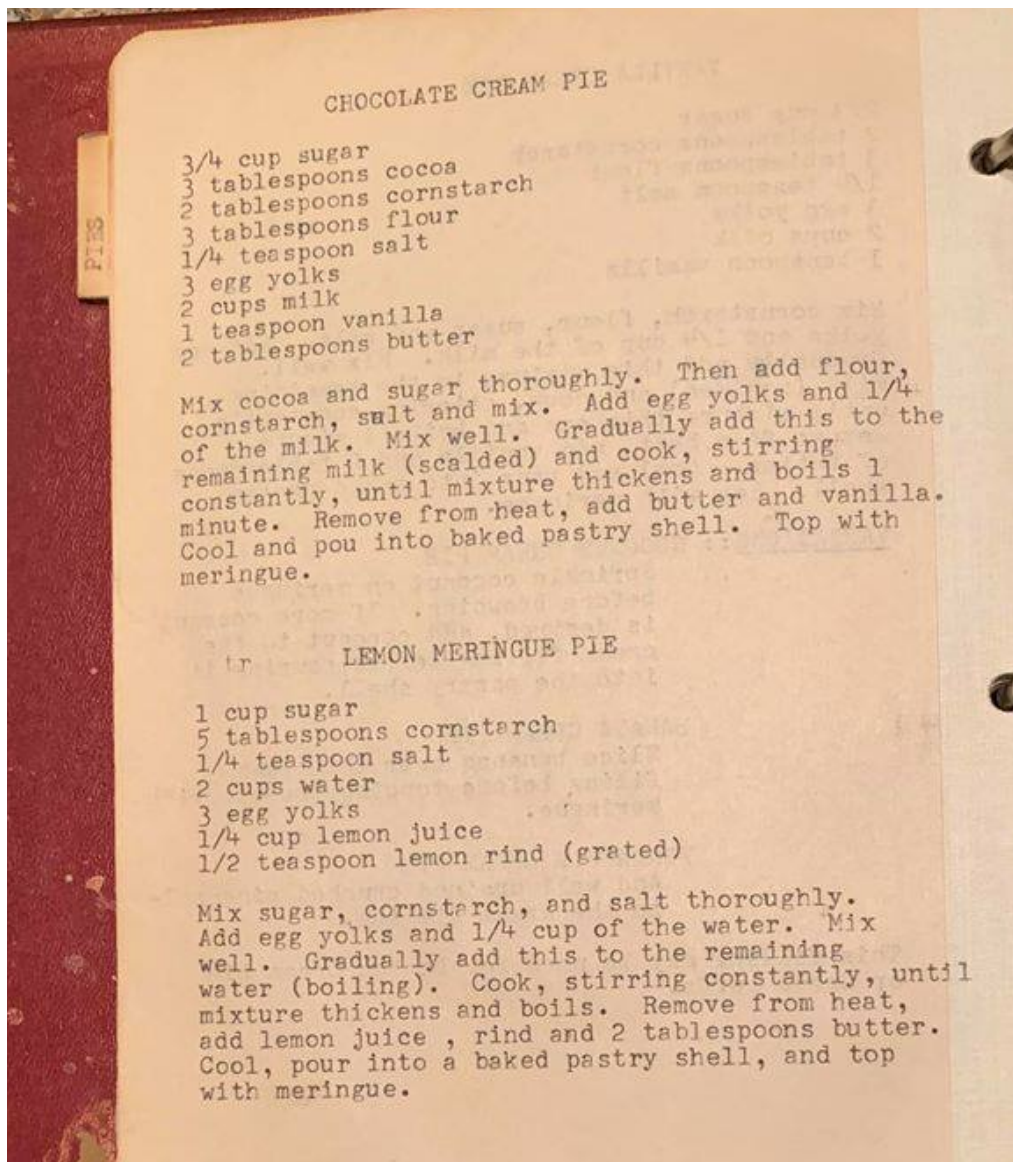




Wava's Famous Pie Recipes



Recipes provided by Wava's daughter Santra Turner Weese.



Chocolate Cream Pie

Ingredients

$\frac{3}{4}$ cup sugar
3 tablespoons cocoa
2 tablespoons cornstarch
3 tablespoons flour
 $\frac{1}{4}$ teaspoon salt
3 egg yolks
2 cups milk
1 teaspoon vanilla
2 tablespoons butter

Instructions

Mix cocoa and sugar thoroughly. Then add flour, cornstarch, salt, and mix. Add egg yolks and $\frac{1}{4}$ of the milk. Mix well. Gradually add this to the remaining mix (scalded) and cook, stirring constantly, until mixture thickens and boils 1 minute. Remove from heat, add butter and vanilla. Cool and pou(r) into baked pastry shell. Top with meringue.

Lemon Meringue Pie

Ingredients

1 cup sugar
5 tablespoons cornstarch
 $\frac{1}{4}$ teaspoon salt
2 cups water
3 egg yolks
 $\frac{1}{4}$ cup lemon juice
 $\frac{1}{2}$ teaspoon lemon rind (grated)

Instructions

Mix sugar, cornstarch, and salt thoroughly. Add egg yolks and $\frac{1}{4}$ cup of the water. Mix well. Gradually add this to the remaining water (boiling). Cook, stirring constantly, until mixture thickens and boils. Remove from heat, add lemon juice, rind, and 2 tablespoons butter. Cool, pour into a baked pastry shell, and top with meringue.