

PECAN TARTS

Crust:

3 oz. cream cheese
(soften)
1 C. flour
1 stick butter

Filling:

1 egg
3/4 C. nuts chopped fine
3/4 C. brown sugar
1 T. butter
1 T. vanilla
dash of salt

Crust: Mix the first 3 ingredients by hand then put in refrigerator until dough is stiff. Make into small balls and put in mini cup cake pans, and press to form. Filling: Mix all ingredients together and spoon into the prepared forms in the mini cup cake pans. Bake in 325° F oven for 25 minutes or until browned lightly.

Betty Hossbach

RHUBARB CUSTARD PIE

1 unbaked pie shell	4 C. rhubarb; sliced thinly
1 C. sugar	4 egg yolks, save whites
2 T. flour, rounded	1 C. milk
pinch of salt	

Put sliced rhubarb into unbaked pie shell. Mix sugar, flour and salt in bowl. Add half of the milk, mix well. Add egg yolks and stir. Add remaining 1/2 C. milk. Stir and pour over rhubarb in unbaked pie shell. Bake in 400° F oven for 20 minutes. Reduce temperature to 350° F and bake 40 to 45 minutes. Season with some nutmeg in the sauce and also on top with butter dabs. When pie is done, whip egg whites with cream of tartar. Add sugar and place on top of rhubarb. Put in 350° F oven till brown on top. Pyrex (glass): reduce the temp by 25° F and bake same amount of time.

Marie Weichbrodt