



# Evelyn's Almond Cream Pie

Gustavus Adolphus College

## Ingredients:

- 3 c. milk
- 1 1/4 c. sugar
- 1 c. milk
- 1/2 c cornstarch
- 4 eggs
- 2 T. unflavored gelatin
- 2 T. water, hot
- 2 c. whipping cream
- 1 t. almond flavoring
- 2 - 9-inch pie crusts
- 1 c. toasted almonds

## Recipe:

1. In double boiler scald 3 c. milk; add sugar.
2. Dissolve corn starch in 1 c. cold milk. Add to beaten eggs.
3. Pour a little of the hot milk into the egg mixture; beat.
4. Blend both mixtures in double boiler. Stir until thick and clear.
5. Dissolve gelatin in hot water and mix into cooked filling. Refrigerate overnight.
6. Whip filling until smooth and fold into stiffly whipped cream. Add flavoring.
7. Pour into baked pie shells. Refrigerate at least four hours. Serve with toasted almonds. Yield: 2 pies.