**Evelyn’s Almond Cream Pie**
Gustavus Adolphus College

**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.

**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