

RUM PIE

4 egg yolks, slightly beaten
½ cup sugar / ¼ tsp. salt
½ cup warm water

¼ cup cold water / 1 env. Gelatin (1 T)

4 egg whites, beaten very stiff
½ cup sugar / 1 tsp. nutmeg
3 Tablespoon light rum

Cook first 4 ingredients in double boiler stirring constantly until custard is formed. Put gelatin in cold water, add to custard, stir in well. Set aside to cool. When mixture starts to congeal, add nutmeg and rum. Add rum 1 T. at a time and stir well.

Beat egg whites very stiff, fold in ½ cup sugar, pour custard into egg whites and fold in.

Pour into 9" pie shell & cool.

Whip ½ pint cream, add 1 tsp. vanilla and enough sugar to suit taste, spread on pie and sprinkle top well with nutmeg. Place in frig several hours before serving. (May add rum in cream instead of vanilla).

(I grate semi sweet chocolate over top of pie instead of nutmeg.)

Barbara Lawrence