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COFFEE CREAM PIE

- 1/4 Cup Flour
- 1/8 Teaspoon Salt
- 2/3 Cup Sugar
- 1 Cup Strong Coffee
- 1 Cup Milk
- 2 Egg Yolks
- 2 Tablespoons Butter
- 1 Brazil Nut Pie Shell

MERINGUE

- 2 Egg Whites
- 4 Tablespoons Sugar
- Pinch Salt
- 1/2 Teaspoon Vanilla

DIRECTIONS

1. Mix flour, salt, and sugar thoroughly.
2. Add coffee and milk and cook until thickened, stirring constantly.
3. Stir slowly into beaten egg yolks and cook 1 minute longer.
4. Add butter. Cool.
5. Pour into pie shell.
6. For meringue - beat egg whites until stiff.
7. Add sugar gradually and continue beating until the mixture is fine grained and will hold its shape.
8. Add salt and vanilla.
9. Cover top of pie with meringue.
10. Place in a 325 degree oven and bake until the meringue is slightly browned, about 12 to 15 minutes.