

Something nice
from the Kitchen of...

Perfect Pecan Pie

New Orleans Post Card

3 Tbspn margarine

5 egg yolks

1 c. sugar

1 c. white karo syrup

1 c. broken pecan pieces/meets

5 egg whites, well beaten
Vanilla to taste

Cream margarine, sugar, & egg yolks. Add
Syrup, vanilla, & pecans & stir well. Fold in
egg whites. Pour mixture into unbaked
pastry shell & bake slowly at 325° for 1 hour
until custard like in consistency. Serve with
ice cream or whipping cream, if desired.

Jesus said, "I am the bread of life."
-- JOHN 6:35

(over)



Pie Crust:

2 c. flour

$\frac{1}{2}$ tspn salt

$\frac{1}{3}$ c. margarine or butter

$\frac{1}{3}$ c. white vegetable shortening
+ ice water (about $\frac{1}{3}$ c.).

Mix salt into flour. Work both shortenings into flour with pastry mixer, or by crossing two knives against each other. Bits of shortening should be pea sized. Moisten dough with ice water by stirring with a fork. Pat into 2 balls (for 2 crusts), wrap in wax paper, & chill thoroughly.