

Cream Pie Filling

Patricia Horany Cooper

3 cups milk	2 large eggs (3 eggs separated if making meringue)
1 cup sugar	1 tsp. vanilla
4 ½ Tbsp. cornstarch	¼ tsp. butter flavoring

Combine sugar and cornstarch in medium saucepan. Stir in milk. In small bowl beat eggs, then add about ⅓ cup of the milk mixture. Beat together and set aside. Bring milk and cornstarch mixture to a boil over medium heat, stirring constantly. Remove from stove and pour egg mixture into this, stirring constantly; mix well. Place back on stove and bring to boil again. Cook approximately another minute or until thickened, stirring constantly. Remove from stove and add vanilla and butter extract. Pour into a baked 9-inch pie crust. Let cool, then top with Cool Whip. If using meringue, spoon over filling while hot.

Variations

Coconut Pie: Fold in 1 cup of coconut to cooked cream filling.

Chocolate Pie: Add ⅓ cup cocoa to milk mixture before cooking.

Banana Cream Pie: Pour small amount of cooked cream pie filling into bottom of cooked pie crust. Slice 1 banana on top of cream, then pour remaining cream over bananas.

Cherry Cream Pie: Pour cream filling into cooked pie crust. Let cool to room temperature. Mix 1 can cherry pie filling and 1 teaspoon almond extract together and pour over cooled cream filling.