

## **Melynnie's Custard Pie**

1 graham cracker crust (9inch), 3 eggs, 3/4 cups white sugar, 1/4 teaspoon salt, 1 egg white, 2 1/2 cups scalded milk, 1/4 teaspoon nutmeg, 1 teaspoon vanilla extract.

preheat oven to 400 degrees. Mix together eggs, sugar, salt and vanilla. Stir well. Blend in the scalded milk. Brush inside of crust with egg white to prevent a soggy crust. Pour custard mixture into pie crust. Sprinkle with nutmeg. Bake for 30-35 minutes or until toothpick comes out clean. Cool.