

Graham Cracker Torte

350° - 25 min

* 1/2 of recipe serves 10 ^{double} _(small servings)

Roll fine 40 ~~graham~~ crackers. Mix \bar{c} $\frac{2}{3}$ c melted butter. Put in bottom of 10" x 12" pan. make a custard of the following:

1 qt. scalded milk

$\frac{1}{2}$ c sugar $\frac{1}{4}$ t salt

$\frac{1}{3}$ c corn. starch 1 t vanilla

4 egg yokes.

Beat yokes, add sugar, corn. starch, salt & vanilla add a little milk from the double boiler to thin out before pouring into scalded milk.

Cook till thick. Then pour hot custard over
crk. crumbs. Add 1 c chopped dates. Sprinkle
them here & there over the custard. Make
a meringue of the 4 egg whites, add 2 T
sugar to it. over top of meringue sprinkle
1 c of ground nuts.

Serve with whipped cream