**Julie Van Rosendaal’s Flapper Pie**

***Flapper pie is a prairie thing, although no one can say whether or not it was invented here. There are a ton of formulas out there, and most of them are very similar;  I couldn’t resist spring boarding from a recipe shared by Amy Jo Ehman, whose grandmother won first prize for it at the Saskatoon fair in 1957.***

CRUST:

1 1/4 cups graham cracker crumbs

1/4 cup sugar

1/4 cup butter, melted

FILLING:

1/3 cup sugar

1/4 cup cornstarch

2 1/2 cups milk

3 egg yolks, lightly beaten

1 tsp vanilla

MERINGUE:

3 egg whites

2 Tbsp sugar

1/4 tsp cream of tartar (optional)

pinch cinnamon

Preheat the oven to 375?F. In a small bowl, stir together the graham crumbs, sugar and butter. Remove a couple spoonfuls and set aside. Press the rest into the bottom and up the sides of a pie plate and bake for 8 minutes, or until golden.

In a medium saucepan, whisk together the sugar and cornstarch. Whisk in the milk and cook over medium heat until it bubbles and thickens. Remove from the heat and stir a spoonful of the hot milk mixture into the egg yolks; quickly whisk back into the milk mixture and cook for another two minutes, until it thickens. Stir in the vanilla and pour into the crust.

To make the meringue, beat the egg whites and cream of tartar until it holds soft peaks; gradually beat in the sugar, beating until it holds stiff, glossy peaks. Spread over the custard, mix the reserved crumbs with a pinch of cinnamon and sprinkle over top. Return to the oven for 6-8 minutes, until meringue is lightly brown. Cool and refrigerate for an hour or two before serving. Serves 12.