

Our State eats

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Blanchard's Peanut Pie

Yield: 6 to 8 servings.

- 20 Ritz Crackers, rolled out fine
- 1 cup of sugar
- $\frac{3}{4}$ cup of chopped peanuts
- 3 egg whites, beaten
- $\frac{1}{4}$ teaspoon cream of tartar
- 1 teaspoon vanilla

In a medium bowl, mix Ritz Crackers, $\frac{1}{2}$ cup of sugar, and chopped peanuts.

Fold this mixture into the following: egg whites, cream of tartar, $\frac{1}{2}$ cup of sugar, vanilla.

Bake in pie-tin for 20 minutes at 350°. Let cool. Top with whipped cream and grated bitter chocolate.

Refrigerate 3 to 4 hours before serving.



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