

## Elderberry Custard Pie

9 inch unbaked pie crust  
1 cup elderberry juice  
¼ cup flour  
¾ cup sugar  
¼ tsp salt  
1 egg, separated  
1 cup milk, divided

Bring elderberry juice to a boil in a 1-quart sauce pan. In a bowl, combine dry ingredients and add ¼ cup milk. Add to boiling juice with a wire whisk, stirring until thickened. Remove from heat. In a small bowl, mix the egg yolk and ¾ cup milk. Add to the juice mixture, again stirring with a wire whisk. Cool. Fold in stiffly beaten egg white. Pour into pie crust. Bake for 30 minutes at 350 degrees F.

Note: try adding ½ cup blueberries to custard, right before baking. Pie may be garnished with whipped topping or served with ice cream.