Gunda's Angel Pie

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Get set for the Party Season

KD Favorite

Gunda’s Angel Pie

by Harriet LaRue
Experimental Cookery Sophomore

During her 15 years as cook at the Kappa Delta social sorority house, Miss Gunda Egerston and her famous angel pie have become synonymous with the best in eating pleasures.

This foamy, white pie topped with whipped cream and strawberries has become a long-standing favorite among the women at the house. It’s so special that angel pie is always served for rushing preference dinner and other important occasions.

This slim Norwegian woman has a subtle sense of humor that makes her popular with the women as well as the waiters at the house. Whenever alumnae come back to the campus, they make it a must to visit Gunda. As one of the waiters puts it, “She’s really a swell gal, and boy, can she cook!”

For those wintry-day noon meals the Kappa Deltas look forward to hot soup and “Gunda Bread.” This yellowish bread has brown sugar, cinnamon, and nuts mixed in so that it resembles marble cake. No meal is complete without one of Gunda’s desserts. Banana cream pie and cherry upside-down cake rank high on the list of favorites.

Gunda is never too busy to show someone her technique that makes her recipes tops. Here is one of her specialities.

**Angel Pie**

Mix in double boiler:

- ¾ cup sugar
- 1 tb. cornstarch
- few grains salt
- 2 cups boiling water

Cook until clear.

Pour over two beaten egg whites.

Put into baked pie crust.

Cool.

Topped with whipped cream and frozen or fresh strawberries just before serving.