

Imperial Pie recipe

For the base:

- A mixing bowl
- Wooden spoon
- A food processor, or a rolling pin and a tea towel
- A springform pan, 8 inches = _____ cm across
- Some butter to grease the pan
- 8 ounces = _____ g of gingernut biscuits
- 4 ounces = _____ g of butter
- 2/3 fluid ounces = _____ mL of brown sugar
- 1 fluid drachm = _____ mL of ground ginger

Directions

1. Grease the springform pan
2. Crush the gingernut biscuits with a food processor. If you don't have one, wrap the biscuits in a teatowel, and crush them with a rolling pin.
3. Melt the butter in a microwave or on a stove
4. Mix all the ingredients in a bowl
5. Press the mixture into the pan to make a crust
6. Put the pan into the fridge

For the filling:

- A mixing bowl
- Electric beaters
- Wooden spoon or spatula
- 1/4 pint = _____ mL of cream
- 14 fluid ounce = _____ mL can of sweetened condensed milk
- The juice of two lemons, and the rind of one
- 3/4 pint = _____ mL can of evaporated milk, chilled
- 1 fluid drachm = _____ mL of vanilla essence
- 2 fluid drachm = _____ mL of gelatine dissolved in
- 2 fluid ounces = _____ mL of hot water

Directions:

1. Whip cream with the beaters
2. Carefully mix (fold) in the condensed milk
3. Add the lemon juice and rind
4. Beat in the evaporated milk, vanilla and dissolved gelatine
5. Pour the filling into the base
6. Put the pie into the fridge and chill well