



LIME SNOW PIE

- 1 Baked 9 Inch Pie Shell
- 3/4 Cup Granulated Sugar
- 7 Tablespoons Flour
- 2 Tablespoons Cornstarch
- 1/2 Teaspoon Salt
- 2 1/4 Cups Boiling Water
- 3 Egg Yolks
- 1/4 Cup Granulated Sugar
- 3 Tablespoons Grated Lime Rind
- 6 Tablespoons Lime Juice
- 3 Egg Whites
- 1/4 Teaspoon Salt
- 6 Tablespoons Granulated Sugar

DIRECTIONS

1. In a double boiler combine 3/4 cup sugar with flour, cornstarch and 1/2 teaspoon salt.
2. Slowly stir in boiling water.
3. Cook over boiling water until smooth and thick.
4. Beat egg yolks with 1/4 cup sugar.
5. Slowly stir into hot mixture, blending well.
6. Return to boiler.
7. Cook over boiling water, stirring occasionally, for 5 minutes.
8. Stir in rind and juice.
9. Remove from heat. Cool.
10. Beat egg whites with 1/4 teaspoon salt until frothy.
11. Gradually add 6 tablespoons sugar.
12. Continue beating until stiff peaks form.
13. Fold into cooled lime mixture.
14. Turn into baked shell.
15. Refrigerate at least 5 hours.