



## LEMON MERINGUE PIE

- 1 Baked Pie Shell
- 4 Tablespoons Cornstarch
- 2 Cups Sugar
- 1 Cup Boiling Water
- 1/2 Teaspoon Salt
- 3/4 Cup Lemon Juice
- 1 Lemon Rind, Grated
- 6 Eggs, Separated
- 6 Tablespoons Sugar
- 2 Tablespoons Butter

## DIRECTIONS

1. Mix the cornstarch, sugar and boiling water and put in the top of a double broiler.
2. Cook over boiling water, stirring constantly with a wooden spoon until the mixture begins to thicken.
3. Add salt, lemon juice, and grated rind.
4. Add more sugar if desired.
5. Beat egg yolks until light and lemon colored and pour the lemon mixture over them, beating constantly with a wooden spoon.
6. Return the mixture to the top of the double broiler and cook over hot water for a few minutes.
7. Add the butter, let it melt and then blend in.
8. Cool slightly then pour into pie shell.
9. Beat egg whites until very stiff.
10. Gradually add 6 tablespoons sugar, a little at a time.
11. Beat until the mixture is smooth and glossy.
12. Spread it over the lemon filling, covering right to the edges.
13. Bake in a 350 degree oven for 15 minutes.