

Lemon Meringue Pie *(Debbie Bollinger)*

Ingredients for Pie Filling:

- 5 tbs corn starch
- ¼ tsp salt
- 1 cup sugar
- 2 cups water
- 3 egg yolks
- 2 tbs butter
- 2 tsp lemon rind
- 5 tbs lemon juice

Ingredients for Meringue:

- 1 tsp warm water
- 3 egg whites – have at room temperature (can increase egg whites to make meringue stiffer)
- 6 tbs. sugar
- 1/4 tsp cream of tartar

Directions for Pie Filling

1. Mix the cornstarch, salt and sugar.
2. Mix a small amount of water into the cornstarch mixture.
3. Beat egg yolks into that mixture.
4. In a medium saucepan bring the remaining water to a boil.
5. Stir cornstarch mixture slowly into boiling water.
6. Add lemon rind, lemon juice and butter.
7. Cook until thickened.
8. Pour into pie shell.

Directions for Meringue

1. Preheat oven to 325.
2. Beat egg whites and warm water until stiff.
3. Slowly add the sugar and cream of tartar while beating.
4. Spread mixture over the baked pie, sealing around the edges.
5. Bake for 16-18 minutes or until golden brown.
6. Let cool for 1 hour.
7. Keep Refrigerated.