



LEMON MERINGUE PIE

9-inch baked pie shell
1 $\frac{1}{4}$ cups sugar
 $\frac{1}{3}$ cup plus 1 tablespoon cornstarch
1 $\frac{1}{2}$ cups water
3 egg yolks, slightly beaten
3 tablespoons butter or margarine
2 teaspoons grated lemon peel
 $\frac{1}{2}$ cup lemon juice
Meringue

Mix sugar and cornstarch in medium saucepan. Gradually stir in water. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Gradually stir at least half the hot mixture into egg yolks. Blend into hot mixture in pan. Boil and stir 1 minute. Remove from heat, stir in butter, lemon peel, lemon juice. Pour into baked pie shell.

Heap meringue onto hot pie filling, spread over filling, carefully sealing meringue to edge of crust to prevent shrinking or weeping.

MERINGUE FOR PIE

2 egg whites
 $\frac{1}{4}$ teaspoon cream of tartar
6 tablespoons sugar
 $\frac{1}{2}$ teaspoon vanilla

Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time, continue beating until stiff and glossy. ***Do not under beat.*** Beat in vanilla.