

Lemon Meringue Pie

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1 baked 9-inch pie crust
1 cup sugar
1/2 cup corn starch
1 1/2 cup cold water
3 egg yolks, slightly beaten
grated peel of 1 lemon
1/4 cup lemon juice
1 tbsp margarine
3 egg whites
1/4 cup sugar

1. In medium saucepan (no heat yet!), mix sugar and corn starch. Gradually stir in water until smooth. Stir in egg yolks.
2. Bring to boil over medium heat, stirring *constantly*. Boil for 1 minute. In one split second it will go from liquid to a custard, so watch it carefully.
3. Remove from heat. Stir in lemon peel, lemon juice, and margarine.
4. Spoon hot filling into crust.
5. In smaller mixer bowl, foam egg whites. Add the 1/4 sugar until stiff. Spread over the hot filling, sealing to crust.
6. Bake for 15-20 min at 350F. Serve cold.