



Lemon Cream Pie (Yield: 9" pie)

Pastry for 8", 2 crust pie (see "Speedy Pie Crust" recipe)

Filling:

3 egg yolks
1 1/3 cups sugar
1/4 cup Ceresota or Heckers' Unbleached Flour
1 1/2 cups milk
2 tbsp. grated lemon rind
1/2 cup lemon Juice

Beat egg yolks in saucepan. Combine sugar and flour; blend into egg yolks. Gradually stir in milk, mixing until smooth. Add lemon rind, then lemon juice, mixing thoroughly. Cook over medium, stirring constantly, until filling is smooth thick. Remove from heat; cool slightly. Pour into baked pie shell.

Preheat oven to 300°

Meringue

3 egg whites
1/8 tsp. salt
6 tbsp. sugar
1/2 tsp. lemon juice

Beat egg whites, lemon juice and salt until frothy. Add sugar, 2 tbsp. at a time, beating well after each addition. Beat until meringue is stiff. Spread carefully over filling, being sure to seal the meringue onto edge of crust to prevent shrinking and weeping. Bake in preheated oven for 15 – 20 minutes, or until meringue is lightly browned. Cool before serving