

## **Lemon Meringue Pie**

Meringue billows atop nippy, buttercup-yellow filling--a luscious pie.

1-1/3 cup sugar, divided  
1/4 cup cornstarch

1-1/2 cups cold water

3 eggs, separated

grated rind of 1 lemon  
1/4 cup lemon juice  
1 Tb. butter

1 baked ( 9-inch) pie shell



Preheat oven to 350 degrees.

In medium saucepan combine 1 cup sugar and cornstarch.

Gradually stir in water until smooth.

Stir in slightly beaten egg yolks.

Stirring constantly, bring to boil over medium heat and boil 1 minute.

Remove from heat.

Stir in lemon rind, lemon juice and butter.

Spoon hot filling into pie shell.

In small bowl with mixer at high speed, beat egg whites until foamy.

Gradually beat in 1/3 cup sugar; continue beating until stiff peaks form.

Spread meringue evenly over hot filling, sealing to edge of crust.

Bake 15 to 20 minutes or until golden.

Cool on wire rack; refrigerate.

Yield: 6 to 8 servings.