

## LEMON MERINGUE PIE

1 ½ cups sugar  
3 tablespoons cornstarch  
3 tablespoons all-purpose flour  
Dash salt  
1 ½ cups hot water

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3 slightly beaten egg yolks  
2 tablespoons butter or margarine  
½ teaspoon lemon peel  
1/3 cup lemon juice

1 9-inch baked pastry shell, cooled

In saucepan; mix 1 ½ cups sugar, cornstarch, flour, and salt. Gradually add hot water, stirring constantly.

Cook and stir over moderately high heat until mixture comes to boiling. Reduce heat; cook and stir 2 minutes longer. Remove from heat.

Stir a moderate amount of hot mixture into 3 beaten egg yolks, and then return to hot pudding mixture.

Bring to boiling and cook 2 minutes, stirring constantly. **USE THE SPATULA THAT I GAVE YOU TO KEEP FROM STICKING.**

Add butter and lemon peel. Slowly add lemon juice, mixing well.

**TURN YOUR BURNER WAY DOWN TO very LOWEST HEAT (while you get the meringue ready), STIRRING THE PUDDING EVERY SO OFTEN as not to stick.**

HELPFUL TIP

1. With paper towel moistened with vinegar, wipe all utensils; bowls, beaters, spatula. (Whatever utensil will be touched by the egg whites.) This is very important because any trace of soap or oil will kill the meringue. Also wipe your hands with vinegar towel.
2. Egg whites beat up much volume if at room temperature. Place in a bowl of hot water and bring to room temperature.

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MERINGUE

Ingredients:

- 4 egg whites
- 1 teaspoon vinegar
- 1 teaspoon cornstarch
- ½ cup sugar

(I first beat the egg whites until frothy, and then beat them at a medium speed, not on the highest.)

1. Begin beating them and they will begin to froth. Once they are beginning to turn white and frothy, add vinegar, cornstarch and vanilla.
2. When meringue is fluffy, slowly add sugar beating until you have glossy peaks and until sugar is dissolved.
3. Fill pie crust with hot pudding and spread meringue over filling, so that it clings to the sides of the pie crust. This will seal the pie.
4. I bake pie at 350 degrees for 12 – 15 minutes.
5. Do not refrigerate for about 3 hours. Cut with knife dipped in HOT water when ready to serve, (after cooled and set). Refrigeration later is necessary for cream pies due to the eggs.

Check out this website. Really good information and pictures that will help you.

[http://whatscookingamerica.net/Eggs/perfect meringue.htm](http://whatscookingamerica.net/Eggs/perfect%20meringue.htm)