

Before I begin, I take 4 eggs from refrigerator and put in very warm water for a few minutes, maybe about 10 minutes. Egg whites whip much better warmed rather than cold. Then take them out of the water.

I take a paper towel and moisten it with vinegar to *wipe clean* (so that *no soap or oil* could be left on any utensils, such as bowl, beaters, spatula, spoons, that would come in contact with the meringue).

Now, you will be prepared to whip the meringue – when the lemon pudding is finished and left on the burner, just to keep warm. (Make sure it doesn't stick)

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Lemon Meringue Pie - 350* oven f

1-1/2 cups sugar
3 tablespoons cornstarch
3 tablespoons all-purpose flour
Dash salt
1-1/2 cups hot water

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3 slightly beaten egg yolks (separate eggs yolks and put 4 whites in bowl that has wiped with vinegar)
2 tablespoons butter or margarine
1/2 teaspoon grated lemon peel
1/3 cup lemon juice
1 9-inch *baked* pastry shell, cooled

In saucepan, mix 1-1/2 cups sugar, cornstarch, flour, and salt.

Gradually add hot water, stirring constantly. Cook and stir over moderately high heat till mixture comes to boiling. Reduce heat; cook and stir 2 minutes longer, stirring constantly. Remove from heat.

Stir in moderate amount of hot mixture into egg yolks, and then return to hot mixture, mixing well.

Bring to boiling and cook 2 minutes, stirring constantly.

Add butter and lemon peel.

Slowly add lemon juice, mixing well. (I turn off heat and leave lemon pudding in container on the burner to keep hot but not cooking. Put lid on container — while I make the meringue.

Meringue

4 egg whites

1 teaspoon vanilla

1 teaspoon vinegar

1 teaspoon cornstarch

½ cup sugar *(I found C&H Bakers Sugar Ultrafine Pure Cane Sugar because it dissolves much faster, especially in meringue. You may not use this because you may not often making meringue, - just to let you know)*

Beat egg whites with vanilla, vinegar till **soft** peaks form.

(Do not beat at the highest speed but a little lower speed.)

Gradually add sugar (*sprinkling constantly*), beating till stiff and glossy peaks form and all sugar is dissolved.

Now- pour pudding into pastry shell. Spread meringue over filling, seal to edge.

Bake at 350* for 12 to 15 minutes. Cool before cutting.