

Lemon Pie with Meringue

By Diane Pfeilschifter from "The Joy of Sharing: Oak Valley A.L.C.W. Centennial Cookbook," published in 1985 by the Oak Valley American Lutheran Church Women in Velva, North Dakota.



Ingredients

- 1 1/2 c. sugar
- 5 T. cornstarch
- 1/4 tsp. salt
- 1 1/2 c. boiling water
- 3 egg yolks (save whites)
- 3 T. butter or margarine
- 4 T. lemon juice

Directions

Cook until thick. Pour into baked pie shell.

For meringue beat 3 egg whites and gradually add 6 tablespoons sugar.

Spread on pie, make sure meringue touches crust to seal.

Bake at 425 degrees for 5 minutes or until golden brown.



Published in Karla Knutson's "Vintage Dishes" column