

Lemon Meringue Pie *Argo*

5 T. corn starch

$\frac{1}{4}$ t. salt

1. Cook together till thick

1 c. sugar

2 cups water

2. Add egg yolk + lemon j.

~~3 eggs, separated~~

5 T. lemon juice

~~2 T. sugar + egg whites~~

1 baked 9-inch pie shell

Mix egg yolks with lemon juice. Mix corn starch, salt, and $\frac{1}{2}$ c. sugar in top of double boiler. Slowly stir in water. Stir constantly ~~over boiling water~~ until mixture thickens. ~~Cover, cook 10 min.~~ Beat egg yolks slightly, ~~mix with $\frac{1}{2}$ cup sugar.~~ *add lemon juice* Stir in small amount hot mixture; at once, stir back into remaining hot mixture. ~~Cook and stir 2 min. more.~~ ~~Remove from heat, gently stir in lemon juice.~~ Cool. Pour into pie shell. Cover with meringue, sealing it to edge of crust. (over)

Corrections 1978 (mom)

Bake in 325 over 15 to 20 min. or until lightly browned
Cool at room temperature.

Meringue: Beat egg whites to soft peaks; beat in 6
T. sugar, one at a time; beat mixture to stiff peaks.

1 c. Sugar

2 T. cornstarch

Gr. rind + juice 1 lemon

3 egg yolks

Butter - size of egg

Mix ingredients together, pour 1 c boiling water over
mixture, cook until thick. Pour in baked crust. Cover with
meringue. Add little lemon juice + little sugar. Effie Bennett