

## Lemon Pie

3 egg yolks	1 1/2 cups water
1/3 cup cornstarch	1 1/2 cups sugar
1/2 cup lemon juice	2 tsp. lemon rind
3 tbsp. butter	

Put egg yolks in pot and beat slightly. Mix cornstarch in 1/2 cup cold water. Add sugar then lemon juice & rind. Add rest of water (boiling or hot). Cook on medium heat stirring constantly til bubbles break the surface, then boil for 1 minute. Remove from heat, add butter. Cool for 10-15 min. then pour into baked and cooled 9" pie crust.

## Meringue

3 egg whites	1/4 tsp. cream of tartar
1/2 tsp. vanilla	6 tbsp. sugar

Mix egg whites & cream of tartar, beat til soft peaks form. Add vanilla then 1 tbsp. sugar at a time, beating continually until stiff & shiney. Spread on pie so it touches crust. Bake at 350° til light brown (about 10 min) or put under broiler on lower rack til light brown.