

Lemon Chess Pie

Olga Simpson

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 stick margarine, softened
1 teaspoon flour
juice of one lemon
rind of one lemon
1 cup sugar
3 eggs, slightly beaten*

Preheat the oven to 375 degrees.

In a blender, place the margarine, flour, lemon juice and rind, sugar and eggs.

Pulse until smooth.

Prepare an unbaked pie shell.

Transfer the filling to a saucepan. Cook for 2 to 3 minutes. Pour the filling into the pie shell.

Bake for 30 minutes.

Per Serving (excluding unknown items): 1818 Calories; 106g Fat (51.5% calories from fat); 20g Protein; 204g Carbohydrate; trace Dietary Fiber; 636mg Cholesterol; 1278mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 19 1/2 Fat; 13 1/2 Other Carbohydrates.