

# Lemon Meringue Delight

*Kitty McPhillips - tampa, FL*

*Treasure Classics - National LP Gas Association - 1985*

## **Servings: 8**

*1 Unbaked pie crust  
lemon jello pudding and pie  
filling  
1 cup sugar  
2 cups water  
3 egg yolks  
1 tablespoon butter  
1 tablespoon lemon juice  
3 egg whites  
1/3 cup sugar*

## **Preparation Time: 30 minutes**

### **Bake Time: 20 minutes**

Prepare the pie crust according to package directions. Place in a pie dish. Poke holes in it with a fork.

Bake at 450 degrees for about 10 minutes or until golden brown.

In a saucepan, combine the pudding mix, 2/3 cup of sugar and 1/4 cup of water. Blend in the three egg yolks. Stir in 1-3/4 cups of water. Cook over medium heat and stir. Bring to a full boil. Cool for 5 minutes, stirring twice. Stir in one tablespoon of butter and one tablespoon of lemon juice. Pour into the pie shell.

Make the meringue: In a bowl, beat the egg whites until foamy. Gradually add 1/3 cup of sugar, beating until stiff. Spread on the pie filling.

Brown the pie and meringue in the oven at 425 degrees for 5 to 10 minutes.

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Per Serving (excluding unknown items): 170 Calories; 3g Fat (17.3% calories from fat); 2g Protein; 34g Carbohydrate; trace Dietary Fiber; 84mg Cholesterol; 40mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 1/2 Fat; 2 Other Carbohydrates.