

# Lemon Slices

Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.

*15 Graham wafers, crushed*  
*1/2 cup white sugar*  
*1/4 pound butter*  
*2 tablespoons flour*  
*yolks of three eggs*  
*3/4 cup white sugar*  
*7 tablespoons water*  
*juice of one lemon*  
*rind of one lemon*  
*1 tablespoon cornstarch*  
*whites of three eggs*  
*1 tablespoon sugar*

Preheat the oven to 350 degrees.

Make a crust. In a bowl, combine the graham crumbs, white sugar, butter and flour. Mix well. Press into the bottom of a baking pan.

Bake for 5 minutes. Cool.

In the top of a double boiler, cook the egg yolks, white sugar, water, lemon juice, lemon rind and the cornstarch until thick.

In a bowl, beat the egg whites and sugar. Add to the filling. Spread the filling on top of the crust. Sprinkle a little bit of the mixture on top.

Bake about 15 minutes until browned.

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Per Serving (excluding unknown items): 950 Calories; 92g Fat (85.8% calories from fat); 3g Protein; 32g Carbohydrate; 1g Dietary Fiber; 249mg Cholesterol; 942mg Sodium. Exchanges: 1 1/2 Grain(Starch); 18 1/2 Fat; 1 Other Carbohydrates.