

Whale Inn`s Lemon Meringue Pie

Lydia Duffney

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 baked nine-inch pie shell
1/2 cup sugar
1/3 cup cornstarch
1 1/2 cups boiling water
3 egg yolks, slightly beaten
3 tablespoons butter
1/3 cup lemon juice
1 tablespoon grated lemon
rind*

MERINGUE

*3 egg whites
1/4 teaspoon cream of
tartar
2 tablespoons sugar*

Preheat the oven to 400 degrees.

In a saucepan, mix the sugar and cornstarch. Stir in the boiling water. Continue stirring over medium heat until the mixture boils. Boil for 10 minutes. Slowly stir part of the mixture into the egg yolks. Beat into the remaining hot mixture and boil for 1 minute, being careful not to burn.

Blend in the lemon juice, lemon rind and butter. Remove from the heat. Cool for 5 minutes.

Make the meringue: In a bowl, beat the three egg whites with the cream of tartar until frothy. Gradually beat in the sugar until stiff and glossy.

Pour the filling mixture into the baked shell. Cover with meringue.

Bake for 10 minutes until the meringue browns slightly.

Per Serving (excluding unknown items): 1204 Calories; 50g Fat (36.7% calories from fat); 20g Protein; 174g Carbohydrate; 1g Dietary Fiber; 731mg Cholesterol; 554mg Sodium. Exchanges: 2 1/2 Grain(Starch); 2 Lean Meat; 1/2 Fruit; 9 Fat; 8 1/2 Other Carbohydrates.