

Mom's Lemon Meringue Pie

This will make 3 pies.

Pie Crust

Prepare and refrigerate in a ziplock bag for 24 hours.

- 2 C. Flour
- 1 t. Salt
- 1 C. Shortening (Butter Flavored)

Using a pastry cutter, work ingredients until they crumble, becoming small balls.

Add:

- 6 to 8 T. Water.

Work into dough, form in a ball and put in ziplock bag.

Lemon Pudding

Separate:

- 9 Eggs, beat egg yolks and put egg white in refrigerator for meringue.

Set aside.

In a large pan:

- 3½ to 4 C. Sugar
- 21 T Cornstarch
- 3 Dashes Salt
- 3 C. Water

Cook until thick and clear.

Add Egg Yolks and cook for 1 Minute.

Add:

- 3 t. Grated Lemon Peel
- 6 T. Butter
- 1½ C. Lemon Juice

Stir well and cool.

Take pie crust dough out of oven, roll out and prepare three pie pans. Cook pie crust until it a light golden brown.

Pour lemon pudding into pie pans and let cool completely.

For Meringue:

- 9 Egg Whites
- 3 t. Lemon Juice
- 18 T. Sugar

Whip egg whites until stiff peaks form. Add sugar slowly, whipping the egg whites the entire time. Add lemon juice, 1 teaspoon at a time and continue to whip until peaks form and stiffen. Put meringue on pies, creating peaks with your spoon. Put pies in a preheated oven (450°) for 1 to 2 minutes or until the tips of the peaks turn golden brown. Remove and chill for two hours.

Happy Eating.

