Lemon Meringue Pie

Ingredients

- 1 1/2 cups sugar
- 1/3 cups cornstarch
- 1/4 tsp salt
- 1/2 cup cold water
- 1/2 cup lemon juice
- 5 eggs separated
- 2 tbsps butter
- 1/2 tbsps sugar
- 1 9 inch pie shell
- 1/4 tsp cream of tarter
- 1/2 tsp vanilla

Summary

Yield: 6
Source: Jasper's Grandmother ?Sue Corbell
Prep Time: 20 minutes
Category: Pies
Cuisine: American
Tags: eggs, lemon juice

Instructions

Pie:

Combine sugar, cornstarch and salt and mix well. Gradually add cold water and lemon juice till smooth. Beat in egg yolks until thick, gradually add to lemon mixture. All butter. Cook over medium heat until thick. Remove from heat. Cool mixture and pour in to pie shell.

Meringue

Combined 5 egg whites and cream of tartar, beat until foamy. Add sugar a little bit at a time. Beat until stiff peaks form. Beat in vanilla. Pour on pie and spread evenly.

Bake at 350° for 12 -15 minutes.