



Grandma's Lemon Meringue Pie

1 ¼ cups sugar
½ cup flour
½ teaspoon salt
1 ½ cups of water
3 eggs, separated
zest from 1 medium lemon
juice from 1 ½ medium lemons
1 Tablespoon of Butter

1 baked, cooled 9" pie crust

Preheat oven to 375F.

Combine the sugar, flour, salt and water in a heavy saucepan. Stir constantly over medium-high heat until mixture boils. Boil, stirring constantly and vigorously, for 1 minute. Remove from heat.

Slightly beat the egg yolks in a bowl with a fork. Mix half the boiled mixture with the egg yolks. Then put the egg yolk mixture back into the pan with the boiled ingredients, and cook for 1 more minute, stirring constantly and, again, vigorously. Remove from heat, and add the butter.

Add the lemon zest and lemon juice. Stir to mix thoroughly.

Pour into cooled, baked 9-inch pie crust and top with meringue, sealing meringue to edge of pastry. Bake in a 375F oven 10 to 12 minutes or until nicely browned.

Meringue

3 Egg whites at room temperature
5 T Sugar
1/2 t Vanilla
1/4 t Cream of tartar

Beat the egg whites on high speed of an electric mixer until soft peaks form. Add the cream of tartar, then gradually add the sugar, a tablespoon at a time, and beat until stiff peaks form. Beat in the vanilla.

Pile atop pie, and bake at 350F for 10 to 12 minutes, or until lightly browned.