

# LEMON MERINGUE PIE

From Chef Walter  
Garden of the Gods Club  
Colorado Springs, Colorado

1. 1 Cup Sugar  
2 Cups Water  
One-Quarter Cup corn starch  
One-half TBS. Knox gelatin  
Combine sugar, water, corn starch and gelatin, then boil until thick.
2. 2 egg yolks  
Add egg yolks, beating until it boils again.
3. 1 Cup lemon juice  
Take off burner, add lemon juice. Mix well.
4. 2 TBS butter  
One-half tsp. salt  
Add butter and salt. Mix until combined.
5. 1 baked pie shell  
Pour mixture into baked pie shell.  
Cool completely.

## Meringue for Top

- 1 Cup egg whites  
One-half tsp. cream of tartar  
One-half tsp. salt  
Beat egg whites with cream of tartar and salt until stiff peaks form.
- 1 Cup sugar  
Add sugar 1 TBS at a time and beat until glossy.  
Top pie and brown.