

### Lemon Meringue Pie

Mix in saucepan.....5 1/3 Tbs. (1/3 cup) cornstarch  
1 1/2 cup sugar  
Stir in gradually.....1 1/2 cup water

Cook over moderate heat, stirring constantly, until mixture thickens and boils. Boil 1 minute. **Slowly stir half the hot mixture into 3 slightly beaten egg yolks.** Then add back into hot mixture in saucepan. Boil 1 minute longer, stirring constantly. Remove from heat. Continue stirring until smooth.

Blend in.....3 Tbs. butter  
4 Tbs. lemon juice  
1 1/3 Tbs. grated lemon rind

Pour into baked pie shell. Cover with meringue. Bake until delicate brown.

### Meringue on Pies

3 egg whites                      1/4 tsp. cream of tartar  
6 Tbs. sugar                      1/2 tsp. vanilla

**TEMPERATURE:** 400 ° oven

**TIME:** Bake 8 to 10 minutes

Beat egg whites with vanilla and cream of tartar until soft peaks form. Gradually add sugar, beating until stiff and glossy peaks form and all the sugar is dissolved. Spread meringue over hot filling, sealing to edge of pastry.

**NOTE:** This makes a very light, fluffy meringue . . . easy to cut through. Remember, too long baking and incomplete blending in of the sugar; causes “weeping”. For a smooth, clean cut, dip a knife into hot water before cutting meringues. (Be sure to shake off excess water)

Be careful to seal the meringue onto the edge of the crust to prevent shrinkage. If the filling is exposed to the heat (not entire covered), it may weep. Cool away from drafts, a chill may make the meringue fall.

### Cream Pie

1/4 cup cornstarch  
1/4 tsp. salt  
2/3 cup sugar  
2 cups milk (scalded)

2 Tbs. butter  
1/2 tsp. vanilla  
3 slightly beaten egg yolks  
1 baked 9-inch pastry shell

**METHOD:** Mix cornstarch, sugar and salt together. Add to scalded milk and cook in top of **double boiler** for 10 minutes or until thick **stirring constantly**. **Add half of the hot mixture to the beaten egg yolks.** Pour egg mixture back into hot filling in the pan and cook 5 minutes longer. Cool. Add butter and vanilla.

**Banana:** Slice 2 bananas in shell, add the filling, then top with sweetened whipped cream or meringue and bake.

**Butterscotch:** Substitute 1 cup brown sugar for 2/3 cup white sugar; increase butter to 3 tbs. Top with meringue and bake or top with sweetened whipped cream.

**Chocolate:** Increase the sugar to 1 cup and add two -1 ounce unsweetened chocolate; add with the milk. Top with meringue and bake or top with sweetened whipped cream.

**Coconut:** Fold in 3/4 cup moist shredded coconut just before filling pastry shell. Top with meringue; sprinkle with 1/3 cup coconut and bake or top with sweetened whipped cream and coconut.

### **Standard Pie Crust**

(One crust 9-inch pie shell)

1 cup sifted all-purpose flour  
1/3 cup shortening + 1 tablespoon  
1/2 teaspoon salt  
3 tablespoons **COLD** water

Sift flour and salt together. Cut in shortening with pastry blender until size of small peas. Sprinkle water over mixture, while tossing quickly with fork, until particles stick together. Form into smooth ball.

For ease in rolling out pastry, wrap dough in wax paper and allow to chill in refrigerator. Lightly roll pastry into circle 1-inch larger than pie plate. Lift loosely into pie plate. Pat out air. Fold edge under the crimp.

Prick entire crust thoroughly before baking. This prevents bubbles and excess shrinkage. Bake in hot oven at 450° for about 8 to 10 minutes or until golden brown.

\*If your dough is dry, and hard to work with, then it may be caused by incomplete mixing, or not enough water.

\*If your pastry is tough, you probably don't have enough shortening.

\*If your pastry shrinks or buckles, then you have stretched your pastry to fit the pie pan, or your pastry shell was not adequately pricked on sides and bottom before baking.

