

Lemon Meringue Pie

- 1 cup sugar
- 1 1/4 cups water
- 1 tablespoon butter
- 1/4 cup cornstarch
- 3 tablespoons cold water
- 6 tablespoons lemon juice
- 1 teaspoon lemon zest
- 3 egg yolks
- 2 tablespoons milk
- Baked pie crust



1. Combine sugar, water and butter. Heat about three minutes in microwave until dissolves. Stir.
2. Mix cornstarch with cold water. Stir into butter/sugar mixture. Return to microwave for about two minutes, stirring every 30 seconds. Stir in lemon juice and lemon zest.
3. Beat egg yolks with milk. Slowly stir into cornstarch mixture. Heat in microwave for about 2 1/2 minutes, stirring every 30 seconds. Cool then pour into pie crust.

For Meringue:

- 4 egg whites
 - 1 teaspoon vanilla
 - 1/2 teaspoon cream of tartar
 - 1/2 cup sugar
1. Beat the first three ingredients on medium speed about one minute or until soft peaks form.
 2. Gradually add sugar one tablespoon at a time. Beat on high for four minutes or until stiff peaks form.
 3. Spread or pipe over cooled pie filling, sealing the edges of the pastry.
 4. Bake at 350 for 15 minutes.