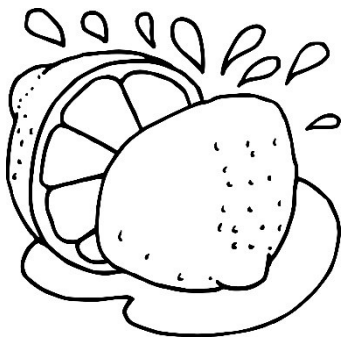


## *Lemon Meringue Pie*

**1 CUP SUGAR**                      **6 TBSP. CORN STARCH**  
**2 CUPS WATER**                    **1/2 CUP LEMON JUICE**  
**4 EGG YELLOWS**  
**3 TBSP. SALTED BUTTER**  
**ZEST 2 LEMONS**  
**1/4 TSP. SALT**  
**SAVE EGG WHITES FOR MERINGUE**  
**PRE-BAKED PIE CRUST**



In a glass batter bowl, using a wire whisk, mix dry ingredients (cornstarch, sugar, & salt) well. Add water, lemon juice, & egg yellows- whisk well. Place in microwave on high setting for 3 minutes. Take out- whisk well. Microwave again at 2-minute intervals until thick and creamy. Whisk after each interval. After microwaving add butter, mix well until butter has completely melted. Pour into pre-baked pie shell! Top with a 4-egg white Meringue and bake at 350 degrees for 25 minutes. Cut with a seriated knife to help Meringue stay in place.

Use my Tammy's Meringue Recipe pg. 128!