



\$7500 TWO CRUST SLICE O' LEMON PIE

- 2 Cups Sifted Flour
- 1 Teaspoon Salt
- 2/3 Cup Shortening
- 6-7 Tablespoons Water

LEMON FILLING

- 1 1/4 Cups Sugar
- 2 Tablespoons Flour
- 1/8 Teaspoon Salt
- 1/4 Cup Soft Butter
- 3 Eggs
- 1 Lemon, Grated Rind
- 1 Lemon, Sliced Thin
- 1/2 Cup Water

DIRECTIONS

1. Sift together 2 cups flour and 1 teaspoon salt.
2. Cut in shortening until particles are the size of small peas.
3. Sprinkle with water, tossing with a fork until the dough is moist enough to hold together.
4. Form into two balls.
5. Roll out one ball of pastry on a floured board to a circle e1 inch larger than 8 inch pie pan.
6. Fit loosely into pie pan.
7. Combine sugar, salt and flour.
8. Blend in butter and mix thoroughly.
9. Reserve 1 teaspoon egg white.
10. Combine remaining eggs into sugar mixture.
11. Blend until smooth.
12. Add grated lemon rind, water and lemon slices. Blend well.
13. Pour into pie crust.
14. Roll out remaining pastry and fit over pie pan.
15. Cut slits to allow steam to escape.
16. Fold edge of top crust under lower crust.
17. Seal and flute edges.
18. Brush with egg white and sprinkle with granulated sugar.
19. Bake in a 400 degree oven for 30 to 35 minutes.