



LEMON ANGEL PIE

MERINGUE

- 4 Egg Whites
- 1 Teaspoon Vanilla
- 1/8 Teaspoon Cream of Tartar
- 1 Cup Sifted Powdered Sugar
- 1/2 Teaspoon Cinnamon

FILLING

- 4 Egg Yolks
- 1 Tablespoon All Purpose Flour
- 1/2 Cup Sugar
- 1/2 Cup Water
- 1 Lemon, Juiced and Rind Grated
- 1 Cup Whipping Cream
- 1/2 Teaspoon Vanilla

DIRECTIONS

1. Beat egg whites until foamy.
2. Add remaining ingredients, a little at a time.
3. The mixture should stand in stiff peaks.
4. Butter the bottom of a deep 9 inch pie plate and cover with meringue, making a fluted rim.
5. Bake in a 350 degree oven for 1 hour.
6. Beat well the egg yolks and add flour, sugar, water, and lemon juice and rind.
7. Cook until thickened, beating constantly.
8. Cool.
9. Whip whipping cream until stiff; then fold in vanilla.
10. Put half the cream in the meringue shell, the the cooked lemon filling.
11. Cover with remaining cream and chill until ready to serve.