

Angel Pie

Ingredients

- 4 egg whites
- 1/4 tsp cream of tartar
- 1 cup sugar
- 4 egg yolks, beaten
- 1 cup whipping cream
- 1/2 cup sugar
- 3 Tbsp lemon juice
- 2 Tbsp lemon rind, grated

Instructions

1. Beat egg whites until frothy, sprinkle cream of tartar over them and continue beating until frothy and wet in appearance.
2. Gradually add the 1 cup sugar, beating until sugar is well blended and the mixture stiff.
3. Spread in a well greased 9-inch pie pan and bake at 275 degrees for 20 minutes, then without opening the oven increase the heat to 300 degrees for 40 minutes longer.
4. Remove from oven, place pan on rack to cool.

Filling

1. While meringue is cooling, prepare filling. Combine beaten egg yolks with 1/2 cup sugar, lemon juice and rind and cook over hot water until thickened.
2. Chill.
3. Whip cream and fold in the lemon filling and spread on meringue.
4. Chill for several hours or overnight to blend flavors.
5. Serves 6 to 8.

ANGEL PIE

- 4 egg whites
- ¼ teaspoon cream of tartar
- 1 cup sugar
- 4 egg yolks, beaten
- 1 cup whipping cream
- ½ cup sugar
- 3 tablespoons lemon juice
- 2 tablespoons lemon rind, grated

Beat egg whites until frothy, sprinkle cream of tartar over them and continue beating until frothy and wet in appearance. Gradually add the 1 cup sugar, beating until sugar is well blended and the mixture stiff. Spread in a well greased 9-inch pie pan and bake at 275 degrees for 20 minutes, then without opening the oven increase the heat to 300 degrees for 40 minutes longer.

Remove from oven, place pan on rack to cool. While meringue is cooling, prepare filling. Combine beaten egg yolks with ½ cup sugar, lemon juice and rind and cook over hot water until thickened. Chill. Whip cream and fold in the lemon filling and spread on meringue. Chill for several hours or overnight to blend flavors. Serves 6 to 8.

