

LEMON MERINGUE CREAM PIE

Ingredients

1. 1 can sweetened condensed milk
2. 1 8 oz. package Cream Cheese.
3. 1 tsp. Vanilla Extract
4. 2 eggs separated
5. 1/3 cup lemon juice.
6. 1 Graham Cracker Crust.
7. 1/2 tsp. Cream of Tartar.
8. 1/4 cup sugar

Instructions

1. Make Graham Cracker Crust. (refer to opposite page.)
2. Put room temperature cream cheese in mixing bowl.
3. Beat to mix cream cheese.
4. Add condensed milk to cheese, mix.
5. Add beaten egg yolks to mixture.
6. Add flavor and lemon juice.
7. Mix slowly, lemon juice will cause the milk to curdle, therefore stiffening.
8. Pour mix into unbaked pie crust.
9. Whip egg whites slightly.
10. Add sugar and cream of tartar.
11. Whip until egg whites are thick and foamy.
12. Spread on Pie.
13. Place in oven at 350 degrees until lightly browned.
14. NOTE: This will cook the crust as well.