

**A Creamy Lemon Pie**—Take 1 cup of sugar, 2 tablespoons of butter, cream both. Add 2 tablespoons of flour. Stir in the juice of 2 lemons and yolks of 2 eggs and beat well. Add 1 good cup of milk and fold in whites of 2 eggs beaten stiff. Put in pie tin lined with pastry and bake. After it is baked there is a fluffy cake crust on top of the lemon cream. It needs no meringue.