

A Two-Crust Lemon Pie—Let 2 cups of sugar and 2 cups of water boil until thick. Then add 1 scant cup of butter and the juice of 2 lemons. Have ready 2 well beaten eggs and stir in slowly. Thicken with a tablespoonful of flour moistened with a little water. Let cool, then line a deep pie tin with the crust and put an upper crust on. Bake thirty-five minutes or until a delicate brown.