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*Carnation Lemon Cream Pie*— $\frac{3}{4}$  cup Carnation Milk diluted with  $\frac{3}{4}$  cup water,  $1\frac{1}{2}$  cups sugar, 5 tbsp. lemon juice, 1 tsp. grated rind, 2 eggs,  $4\frac{1}{2}$  tbsp. flour, pinch salt, 1 tbsp. butter. Scald diluted Carnation Milk; stir into mixture of flour, sugar, salt. Cook 25 minutes, stirring occasionally. Remove from fire; stir in beaten yolks, cook 2 minutes, add butter, lemon juice and rind. Pour into baked pastry shell, cover with meringue; brown.