

# Currant Meringue Pie

1 box currants

1 cup sugar

Whites of 2 eggs

Clean currants and remove stems. Put in unbaked pastry shell. Mix sugar with enough water to make a thick syrup and boil until it threads. Pour syrup over berries. Bake in a hot oven till crust is light brown. Beat the whites of the eggs with  $\frac{1}{2}$  cup powdered sugar to a stiff meringue, cover the top of pie with it and return to the oven to brown.