

Lemon-Apple Pie

Grate the rind and strain the juice of two lemons. Core, pare and chop fine one large, tart apple. Pound one soft cracker very fine. Melt two teaspoonfuls of butter and mix with the cracker crumbs. Mix the lemon rind and juice with the chopped apple and stir with them two level cupfuls of sugar. Beat the yolks of two eggs to a thick froth and beat the whites to stiffness, then beat both together. Beat these with the lemon, apple and sugar. Mix the buttered crumbs with all. Cover pie-plates; put a broad brim around their edges, and fill as tarts with the mixture. Bake for twenty minutes, or until the crust is done.

Orange pie is made in exactly the same way but with less sugar.