

Lemon Cake Pie

THE advantage of using this lemon pie recipe is that it contains milk instead of water and accordingly is more nutritious. The crust and filling are baked at the same time, thus eliminating two steps in the conventional system of making the delicacy. Cream together 1 cupful sugar, 3 tablespoonfuls flour and 3 tablespoonfuls butter. Add 2 beaten egg yolks, juice and grated rind 1 lemon. Add slowly 1 cupful whole milk. Beat 2 egg whites until stiff and add to lemon mixture. Place in unbaked pie shell and bake in moderate oven until firm. This recipe will fill two medium pie shells.