

Lemon Chiffon Pie.

First part:

- 1/2 cup sugar.
- 1 lemon.
- 3 egg yolks.
- 3 teaspoons water.

Second part:

- 3 egg whites.
- 1/2 cup sugar.

Break egg yolks into a bowl and beat very stiff. Add sugar and beat a moment more. Add water, lemon juice, rind. Cook in double boiler and set aside to keep hot while whipping egg whites very stiff and then whipping the remaining 1/2 cup sugar into it. Fold this second part into egg yolk mixture. Turn into baked pie shell, sprinkle with powdered sugar. Bake in moderate oven 15 minutes.