

LEMON CREAM PIE I call my pie, and make it in this fashion: Prepare the pastry as for the mince pie, and line a deep well-greased pan with it. Then cream together half a cupful of butter and a cupful of sugar till the consistency of a fine cottage cheese. Now stir in a teaspoonful of cornstarch and the yolks of three eggs well beaten, also the grated rind and juice of one large lemon. Beat until the mixture is

puffy and light, then add a cupful of rich milk or cream, and finally fold in the stiffly beaten whites of the eggs.

Whip until the egg whites are evenly distributed and the filling looks like a fluffy batter, then pour into the pastry-lined pan and bake in a moderate oven.