

"Lemon Fluff Pie."

1 cupful of sugar.

3 tablespoonfuls of hot water.

3 eggs.

1 lemon, grated rind and juice.

Beat the egg yolks until thick, add two-thirds cupful of sugar gradually and mix thoroughly, add the grated rind and juice of lemon, then the hot water. Cook in a double boiler until thick, then fold in the stiffly beaten egg whites, into which the remaining sugar has been beaten. Pour into a baked shell and brown in a slow oven (275 degrees).