

## "Lemon Pie"

Take one thick slice of bread  
pour over it one cup of cold  
water and let stand twenty  
minutes; beat smooth and  
add one cup of sugar, the  
rind, and juice of one lemon  
yolks of two eggs, and two  
tablespoons of melted butter  
mix well, bake in one crust, when done  
cover with meringue from two egg whites.

boiling water in double boiler for  
15 minutes. Add the butter,  
egg yolks, beaten lemon rind  
and juice and mix thoroughly.  
Pour into a baked pie crust.  
Make a meringue of the 3  
egg whites beaten until stiff  
with 2 or 3 tablespoons of  
sugar. Spread on the pie &  
brown in the moderate oven for  
about 8 minutes. Serve cold.