

MILLION DOLLAR LEMON PIE.

Take a deep dish, grate into it the outsides of the rinds of two lemons. Add a cup and a half of white sugar and two heaping teaspoonfuls of unsifted flour. Stir together well, then add four well-beaten eggs, beating mixture about seven minutes, with the blades of two knives.

Add juice of the two lemons, then take a cup and a half of rich milk, add a piece of butter the size of a walnut, and lard the same proportion.

Set this on the fire in another dish containing boiling water and cook slowly until it thickens (about 30 minutes) and will dip up on a spoon like cold honey.

Remove from the fire and, when cooled, pour it into a deep pie tin lined with pastry.

Bake, and when done have whites of two eggs beaten stiff with three table-spoonfuls of sugar.

*Spread on pie
& return to oven to brown
slightly.*