



Miss Splint's Prize Lemon Pie

See How She Makes It

We asked Sarah Field Splint to suggest a pie that would be a favorite with men. She replied as follows: "Let your men folk taste this rare dessert:

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| 2-3 cup flour | 1 tablespoon butter |
| 1 cup sugar | 1-3 cup lemon juice |
| 1-8 teaspoon salt | Grated rind of 1-2 lemon |
| 2 cups hot water | 2 tablespoons powdered sugar |
| 2 egg yolks | 2 egg whites |

Baked pie shell

Mix together flour, sugar and salt. Add the water gradually, stirring until smooth and free from lumps. Cook over boiling water until thick, stirring constantly to prevent lumping. Remove from fire, pour over beaten egg yolks. Add butter, lemon juice and rind and mix well. Pour into the baked pie shell. Cover the top with a meringue made by beating powdered sugar into the stiffly beaten egg whites. Bake in a moderate oven (325 degrees F.) 15 minutes, or until a delicate brown.

This filling may also be used for lemon tarts if desired."