

"Scotch Lemon Pie."

DEAR FORUM: Here is a "Scotch Lemon pie" recipe:

2½ cups water.

1 lemon.

2 cups sugar (scant).

2 tablespoonfuls corn starch.

3 egg yolks.

3 egg whites.

Set water on stove to boil; add juice of lemon, then sugar mixed with cornstarch and last egg yolks beaten creamv. Cook until thick, remove from fire, stir in whites of eggs beaten stiff and 1 tablespoonful of grated lemon peel. Fill cooked pastry shell. Serve without cooking whites.