

Self-Frosting Lemon Pie—1 lemon, pulp, juice and grated rind, 1 cup sugar, yolks of 2 eggs well beaten, 3 tablespoonfuls flour, $\frac{3}{4}$ cup sweet milk, small piece melted butter. Stir all together in above order. Lastly add whites of 2 eggs beaten to a stiff froth. Bake forty minutes in an under crust in a slow oven.