

# Sunkist Lemon Pie

1  $\frac{1}{4}$  cups sugar,  $\frac{1}{2}$  cup flour,  $\frac{1}{8}$  teaspoon salt, 1 cup boiling water, grated rind of 1 lemon, 3 egg yolks, 1 tablespoon butter, 4  $\frac{1}{2}$  tablespoons lemon juice.

Mix sugar, flour and salt, add boiling water, stirring constantly. Allow to come to boiling point directly over the heat, then cook over boiling water in double boiler 15 minutes. Add butter, egg yolks, lemon juice and rind and mix thoroughly. Pour into a baked pie crust. Make a meringue by beating 3 egg whites until stiff and adding  $\frac{1}{2}$  cup of sifted powdered sugar and 1 teaspoon of lemon juice. Beat until smooth and glossy and spread over top of pie. Bake in a moderate oven 8 minutes or until brown and serve cold.