

# SUNNY SILVER PIE

$\frac{1}{3}$  cup cold water

$\frac{1}{2}$  tablespoon gelatine

4 eggs

2 or 3 tablespoons lemon juice

Grated rind of  $\frac{1}{2}$  lemon

1 cup sugar

Few grains salt

1 cup whipping cream

Soak the gelatine in the water. Cook the egg yolks, lemon juice, lemon rind, and  $\frac{1}{2}$  cup of sugar in a double boiler.

While the water is boiling, whip the egg yolk mixture until it becomes quite firm and creamy. When it reaches this stage turn the heat down and fold in the gelatine. Beat the egg whites very stiff and combine with one-half cup of sugar, then fold this into the yolk mixture. Pour the filling in a large pie shell, previously baked and cool in the refrigerator for two hours. Whip the cream and spread it on the pie just before serving.