



Our Family Recipes

Mom's Lemon Meringue Pie

Desserts

(Jaclyn Louise Traverso Yerkes Churma)

1 crumb or baked 8 inch pie shell - cooled
1 can (14oz) Borden Eagle Brand condensed milk
½ cup lemon juice
1 t grated lemon peel
2 egg yolks
Blend until thickened
Pour into pie shell
Top with meringue - seal to edge of shell
Bake at 325° until top is golden brown (about 15 minutes)

Note: Mom's recipe didn't include the meringue so I went to Fannie Farmer's Cookbook:

4 egg whites
4 T sugar
1 t lemon juice or ¼ t vanilla
Few grains of salt

Put egg whites in a bowl
Beat with a whisk or an egg beater until soft peaks form when you pull the beater out of the mixture
Beat in gradually the remaining ingredients