

Lemon Fies (2)

rind of 2 lemons, 1 orange.

2 cups sugar

3 beaten egg yolks

2 cups water

juice of 2 lemons

2 tbsp cornstarch - rounded juice of 1 orange

Boil together water, sugar, rinds, add corn starch with beaten egg yolks in it. When it just begins to thicken, add juices and cook until thick. Let cool while crust is being made.

~~Beat up ³ egg white with 3 tbsp sugar
until starts to get foamy. Ad~~

Beat egg whites and $\frac{1}{4}$ tsp cream of
tarter until it begins to get foamy.
Add sugar gradually as beat. Add
bit of salt, beat until stiff enough
to put on pie. Brown in warm oven
until golden brown