



Bill's Favorite Lemon Pie

INGREDIENTS:

- 1/2 c. plus 2 Tbsp. pastry flour
- 1 c. plus 6 Tbsp. sugar
- 1/4 tsp. salt
- 3 eggs, separated
- 2 c. whole milk
- Juice of 2 lemons
- Zest of 1 lemon, grated
- 1 pre-baked pastry shell

DIRECTIONS:

- Combine flour, 1 c. sugar, and salt in upper part of a double boiler
- Beat egg yolks until light, add milk, and blend with dry ingredients
- Place over hot water and cook, stirring constantly for 10 minutes
- Remove from heat, add lemon juice and zest, stirring gently
- When cool, add to pre-baked pastry shell
- Beat egg whites and 6 Tbsp. sugar until stiff, add on top of mixture in pastry shell
- Bake at 325° F for about 15 minutes