



### Lemon Meringue Pie

2 Large Lemons (Grated rind & juice)  
1/2 a pint of cold water  
3 level table spoons of Juvela white flour mix  
One & a half ounces of butter  
2 large egg yolks (Beaten)  
2 ounces of Caster Sugar  
A Blind Baked Pastry case (See under "Pastry Short Crust without raising agents")

#### Meringue

2 large Egg Whites  
4 ounces of Caster Sugar

#### Method

Pour the water into a measuring jug. In a bowl, put the sugar and flour mix, and a little of the water to form a paste  
Pour the rest of the water and the grated lemon rind into a pan, and bring to the boil.  
Pour into the flour paste and mix well  
Return this mixture to the saucepan, bring to the boil, and simmer for one minute stirring all the time to prevent sticking.

Remove from the heat, and stir in the egg yolks, lemon juice and butter. Pour into the blind baked pastry case and top with the meringue (qv) Cook at Mark 2 (Middle/bottom of oven) for 45 minutes, or until the meringue is a pale straw colour. Cool and serve very cold

#### Making the Meringue.

Whisk the two Egg Whites until they form stiff peaks, then add the sugar 1/4 at a time until it is all incorporated. Spread on the Lemon Base, covering the pastry edges to prevent overcooking of the crust. Cook in the oven as above detail



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