

## Lemon Meringue Pie

### Pie crust

4 tblsp cornstarch

¼ tsp salt

1 cup sugar, divided

1 ½ cups water

3 slightly beaten egg yolks (keep whites for meringue)

2 tblsp margarine

Rind of 1 lemon

Juice of 2 lemons

Combine in small sauce pan cornstarch, salt, & ½ cup sugar. Gradually add water, stirring to dissolve. Cook over medium heat, stirring constantly, until thickened. Remove from heat. Beat together and add to mixture egg yolks and ½ cup sugar. Add to hot mixture. Stir until smooth. Return to heat and cook while stirring two more minutes.

Remove from heat and stir in margarine, lemon rind, and lemon juice. Cool and pour into baked pie crust. Add meringue.