

For the Farm Wife and Family

By Mrs. Richard C. Spence

The Flavor Is Lemon



Here's a dessert that's a proven favorite, especially with the men of the family. It's Lemon Cream Pie, a tart, satin smooth pie crowned with a lofty meringue. This recipe uses fresh lemon juice for lively, tangy flavor. Because it's made with milk rather than water, it's creamy and flavorful. A fluffy light meringue is the finishing touch. Here's a tip for making that perfect meringue: to keep meringue from weeping, put it on after the filling has cooled, making sure to seal the edges of the crust with the meringue.

SPENCE

LEMON CREAM PIE

Pie:
1 baked pie shell, 9-inch
3 egg yolks
1½ cups sugar
¼ cup flour
1½ cups milk
2 tablespoons grated lemon rind
½ cup lemon juice

Meringue:

3 egg whites
¼ teaspoon salt
6 tablespoons sugar

For pie: In a heavy saucepan beat egg yolks. Combine sugar and flour and stir into

egg yolks. Gradually add milk and mix until smooth. Add lemon rind; slowly add lemon juice, mixing well. Cook over medium heat, stirring constantly, until filling is smooth and thick. Remove from heat and cool slightly. Pour into baked pie shell and cool to room temperature. For meringue: Beat egg whites and salt together until frothy. Add sugar, 2 tablespoonfuls at a time, beating well after each addition. Beat until meringue is stiff. Spread carefully over lemon filling. Bake for 15-20 minutes or until meringue is lightly browned, in a 300 degree oven. Cool before serving.

LEMON TAFFY CHIFFON PIE

¼ cup butter, melted
2 cups flaked coconut
1 envelope unflavored gelatine
½ cup sugar, divided
½ teaspoon salt
¾ cup water
¾ cup lemon juice
¼ cup molasses
4 eggs, separated
1 tablespoon grated lemon rind

1 cup heavy cream, whipped, divided
Nutmeg

Combine melted butter and coconut. Press on bottom and sides of a 9-inch pie plate. Chill until firm. Mix together; gelatine, ¼ cup of the sugar, and the salt, in saucepan. Beat together; water, lemon juice, molasses, and egg yolks; add to the gelatine mixture. Cook over medium heat, stirring constantly, until gelatine is dissolved, about 4 minutes. Remove from heat; stir in lemon rind. Chill until mixture mounds slightly when dropped from a spoon. Beat egg whites until stiff, but not dry. Gradually add remaining ¼ cup sugar and beat until very stiff. Fold in gelatine mixture. Fold in half the whipped cream. Turn into prepared coconut shell; chill until firm. Garnish with remaining whip-

ped cream and sprinkle with nutmeg.

LEMON FROST

¾ cup coconut cookie crumbs
¼ cup chopped pecans
2 egg yolks, slightly beaten
6 tablespoons lemon juice
1 teaspoon lemon rind
½ cup sugar
Dash of salt
2 egg whites
¾ cup instant nonfat dry milk
¾ cup water
½ cup chopped pecans
Lemon slices (optional)
Maraschino cherries (optional)

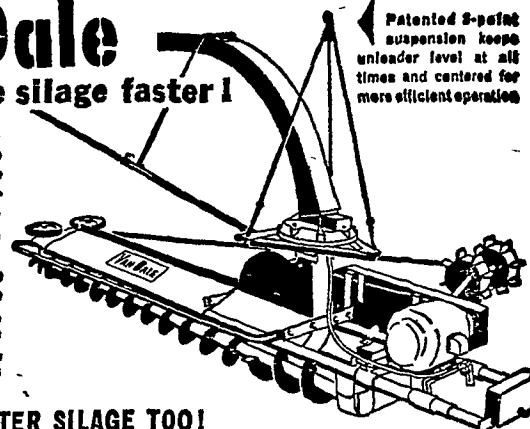
Combine coconut cookie crumbs and ¼ cup pecans; set aside. In small bowl combine egg yolks, lemon juice and rind, sugar and salt; stir to blend well. Meanwhile, in a large mixing bowl, beat to

(Continued on Page 9)

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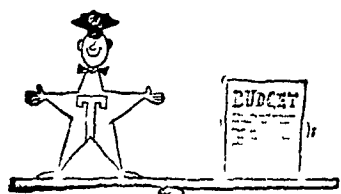
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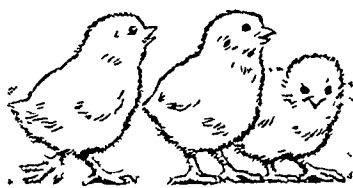
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