



## Lemon Meringue Pie

### Pastry Shell:

1 cup sifted Heckers or Ceresota Unbleached Flour  
½ tsp. salt  
6 tbsp. butter  
2 tbsp. water (approx.)

Preheat oven to 450°

Sift together flour and salt. Cut in butter. Add water gradually; form in ball; roll out on floured board. Line pie pan with pastry. Flute edge, prick bottom and sides. Bake for 8 – 10 minutes.

### Filling:

2/3 cup sifted Heckers or Ceresota Unbleached Flour  
1 cup sugar  
½ tsp. salt  
2 cups cold water  
2 tbsp. butter  
6 tbsp. lemon juice  
1 tbsp. grated lemon rind  
3 egg yolks, slightly beaten

Mix flour, sugar and salt in top of double boiler. Add water slowly, blending well. Stir over low heat until mixture boils. Cover and cook over hot water for 15 minutes. Add butter. Remove from heat. Add lemon juice and rind to egg yolks; beat hot cooked mixture into them. Cool. Pour into baked pastry shell. Top with meringue and bake at 300° for 15 – 20 minutes.