

## Lemon Meringue Pie

1 cup Sugar  
1/4 cup Cornstarch  
1/4 t salt  
1 3/4 Cup Water divided  
3 or 4 egg Yolks slightly beaten  
1 T grated Lemon Peel  
1/3 cup lemon Juice  
1T GFCF margarine



In Small mixing bowl or 1 1/2 qt casserole combine sugar, cornstarch, salt and 1/4 cup water. Stir in remaining water. Microwave at high 6 to 8 min or until thickened and clear. Stirring every 2 or 3 minutes.

Mix a little hot mixture into egg yolks. Blend Yolks into remaining mixture. Microwave at high 1 minute. Stir in peel, juice and butter. Cool slightly and pour into cooked pie shell. Top with Meringue.

## Three Egg white Meringue (for 8 or 9 in pie)

3 egg whites  
1 t cornstarch  
1/4 t cream of tartar  
6 T sugar

(Quantity of meringue can be changed by adding more or less egg whites. Use 2 T of sugar per white)

In small mixing bowl beat egg whites, cornstarch and cream of tartar until soft mounds form. Add sugar a Tablespoon at a time continuing to beat until straight peaks form when beaters are raised. Spread over filing sealing to crust edge.

Bake 8 - 12 min at 375 degrees. Until meringue is lightly browned at peaks

## Pie Crust

1 Cup GF flour blend  
1/2 t xanthan gum  
1/4 t salt  
1/4 t baking powder  
1/4 cup sugar  
5 T Crisco shortening  
1/4 to 1/3 cup cold water

## **Grease Pie Plate!!!!**

Mix dry ingredients. Cut in shortening till consistency of crumbs. Stir in Water by the Tablespoon until forms a ball. Place in bag in refrigerator for at least 30 min. Preheat oven to 425. Roll out dough between two sheets of wax paper. Put in pie plate, poke bottom with fork and bake for 12 min

<http://www.lincolntent.com/GFCF-Desserts.html>