

MAGIC LEMON MERINGUE PIE

Filling

- 1 crumb or baked pastry 8-inch pie shell, cooled
- 1 can (14 ounces) Borden Sweetened Condensed Milk
- 1/2 cup ReaLemon Lemon Juice
- 1 teaspoon grated lemon peel
- 2 egg yolks

In medium-sized mixing bowl blend together Borden Sweetened Condensed Milk, lemon juice, lemon peel and yolks until thickened. Turn into pie shell.

Meringue

- 2 egg whites (at room temperature)
- 1/4 teaspoon cream of tartar
- 1/4 cup sugar

In small-sized mixing bowl whip whites with cream of tartar until they hold a soft peak. Gradually whip in sugar, continue to whip just until whites hold firm peaks. Pile onto pie filling and seal to inside edge of pie shell. Bake at 325 degrees F. (slow) oven until top is golden brown, about 15 minutes. Cool.