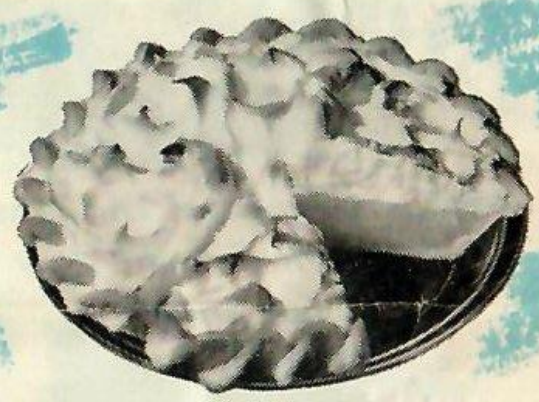


N-ROLL!"

# LEMON MERINGUE PIE



**Make** . . . . . **9-in. STIR-N-ROLL Pie Shell (recipe below)**

**Mix** in saucepan . . . . .  $\left\{ \begin{array}{l} 1\frac{1}{2} \text{ cups sugar} \\ 5\frac{1}{3} \text{ tbsp. cornstarch} \end{array} \right.$

**Stir** in gradually . . . . . **1½ cups water**

**Cook** over moderate heat, stirring constantly, until mixture thickens and boils. Boil 1 minute.

Slowly **stir** half of the hot mixture into . . . . . **3 egg yolks, slightly beaten**

Then beat into hot mixture in saucepan. Boil 1 minute longer, stirring constantly. Remove from heat. Continue stirring until smooth.

**Blend** in . . . . .  $\left\{ \begin{array}{l} 3 \text{ tbsp. butter} \\ 4 \text{ tbsp. lemon juice} \\ 1\frac{1}{3} \text{ tbsp. grated lemon rind} \end{array} \right.$

**Pour** into baked pie shell. Spread Meringue (recipe below) over filling, being careful to seal it onto edge of crust to prevent shrinking. Swirl or pull up points for decorative top.

**Bake** 8 to 10 minutes (until delicately browned) in *moderately hot oven* (400°). Cool slowly away from drafts.

## 9-IN. STIR-N-ROLL PIE SHELL

**Preheat** oven to 475°.

**Mix** together 1 ½ cups *sifted* GOLD MEDAL Flour, 1 tsp. salt. Pour into a measuring cup (but don't stir together) ½ cup cooking (salad) oil such as Wesson and 3 tbsp. cold whole milk. Then pour all at once into flour. Stir lightly until mixed. Round up dough. Flatten slightly. Place between 2 sheets of waxed paper (12-in. square). Roll out gently until circle reaches edges of paper. (Waxed paper will not slip while rolling pastry if table top under paper is slightly damp.) Peel off top paper. If dough cracks or breaks, mend without moistening by pressing edges together . . . or by pressing a scrap of pastry lightly over tear. Lift paper and pastry by top corners; they will cling together. Place (paper side up) in 9-in. pie pan. Carefully peel off paper. Gently ease and fit pastry into pan. Build up fluted edge. Prick dough thoroughly with a fork.

**Bake** 8 to 10 minutes in *very hot oven* (475°).

## MERINGUE

**Beat** 3 egg whites and ¼ tsp. cream of tartar only until frothy throughout. Gradually beat in 6 tbsp. sugar. Continue beating until mixture is stiff enough to hold peaks that do not curl when beater is slowly withdrawn and inverted.

# PIES — that are easy as pie!

Creamy-smooth pie fillings are no trick at all with Borden's Eagle Brand. In fact, most of these recipes require no cooking at all! No worrying about the results, either . . . for Eagle Brand gives you perfect pie fillings every time.

**Here's proof** that this pie is a favorite without equal. Over 10,000,000 "magic" lemon pies were made last year with Borden's Eagle Brand!



## MAGIC LEMON MERINGUE PIE

*Perfect lemon filling without cooking. Easy as a mix, yet all the delight of real lemon flavor. (Makes an 8-inch pie.)*

### FILLING

- 1 crumb or baked pastry 8-inch pie shell, cooled
- 1½ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- ½ cup lemon juice
- 1 teaspoon grated lemon rind or ¼ teaspoon lemon extract
- 2 egg yolks

**1.** Put Eagle Brand Sweetened Condensed Milk, lemon juice, lemon rind or lemon extract, and egg yolks in to mixing bowl; stir until mixture thickens. **2.** Pour filling into chilled crumb crust or cooled pastry shell.

### MERINGUE

- ¼ teaspoon cream of tartar, if desired
- 2 egg whites
- 4 tablespoons sugar

**1.** Add cream of tartar to egg whites and beat until almost stiff enough to hold a peak. Then add sugar gradually, beating until stiff and glossy but not dry. Pile lightly on pie filling and seal to pie crust all around. **2.** Bake in slow oven (325°F.) until top is lightly browned, about 15 minutes. Cool.



## Lemon Pie - Filling Mix

This is the mix I use a lot - since the early 1980s

2 ½ cups presweetened powdered lemonade Mix (6 packages)

1 cup plus 2 tablespoons cornstarch

1 ¼ cups sugar

1 teaspoon salt

Mix together. Store in cool, dry place. Use within 6 to 8 months. Makes 1 ¾ cups.

### Luscious Lemon Pie

1 ¾ cups Lemon Pie Filling Mix

2 ½ cup cups water

3 egg yolks 2 tablespoons butter

### Bake Pie Crust

In a large saucepan, combine Lemon Pie-Filling Mix, ½ cup of the water and egg yolks. Mix until smooth. Add remaining 2 cups water. Cook over medium heat, 4 to 5 minutes, stirring constantly until mixture is thick and bubbly.

Remove from heat. Add butter. Stir until melted. Cover and let cool 5 minutes. Stir. Pour into baked pie crust. Cover and refrigerate 3 hours. Top with whipped cream OR

In a deep metal or glass bowl, beat 3 egg whites until stiff, gradually adding 6 tablespoons sugar and ¼ teaspoon cream of tartar. Spread on top of warm pie, sealing to edges. Preheat oven to 400 degree F. Bake 8 to 10 minutes until meringue is lightly browned. Cool.

Refrigerate.