

Lemon Sponge Pie

Source: Ann Schoelles

Ingredients

- 2 Egg Whites (or 3)
- pinch Salt
- 2 Egg Yolks (or Three)
- $\frac{3}{4}$ cups Sugar
- $\frac{1}{4}$ cup Flour
- 1 cup Milk
- $\frac{1}{4}$ cup Lemon Juice
- 2 teaspoons Lemon Rind, Grated
- 1 Melted Butter, Cooled
- 1 Partially Baked Pie Shell (Not Too Partially)

Method

Preheat to 350°F.

Beat egg whites with salt until stiff.

Beat yolks lightly and add sugar and flour.

Gradually pour in milk and lemon juice, beating constantly.

Add lemon peel and butter and beat until smooth.

Fold in whites thoroughly.

Pour into pie shell and bake 25-30 minutes or until set.