

LEMON MERINGUE PIE

INGREDIENTS:

1 pkt shortbread biscuits
125g melted butter
400g tin condensed milk
½ cup fresh lemon juice
3 lightly beaten egg yolks
4 egg whites
½ cup castor sugar

GAS OVEN: 180°C

Method:

Crumb biscuits. Combine with melted butter.

Press into 23cm greased pie plate, and then chill.

Combine tin of condensed milk with lemon juice, the rind from a lemon (optional) and egg yolks.

Spoon well combined mixture into chilled crumb crust. Finally beat the egg whites until stiff, gradually adding castor sugar.

Spoon or pipe the meringue onto the filling

Bake in a mod oven until golden, about 10 – 15 mins.

Serve hot or cold.

1.