

TASTING, SAMPLING AND SHARING

with friends

LEMON MERINGUE PIE

(As made by my mother in law Edna Johnston)



Ingredients

1 x 397gm tin sweetened condensed milk (1 tin)
125ml lemon juice
Grated rind of 2 lemons
2 eggs separated
25ml sugar

Method

Base

Make the base with crushed digestive biscuits and mixed with melted butter and pressed into the pie tin or use pre-baked pastry pie shell

Filling

Mix together condensed milk, lemon juice, lemon rind and egg yolks
Pour on top of pie shell/ biscuit base

Meringue

Beat the egg whites and castor sugar together until stiff and cover the lemon filling ready to bake in the oven.

Bake at 180°C or about 10 minutes until meringue is golden brown

Liz Johnston 16th August 2011