

LEMONS

Award Winner

Lemon Sponge Pie

4 Lg Eggs (Separated)
¼ t Cream of Tartar
1¼ C Sugar
1 C Milk
¼ t Salt
3 T Flour (Level)
4 T Butter (Softened)
½ C Lemon Juice (Fresh)
1 t Grated Lemon Peel
1 9" Deep Dish Pie Shell



Jane Huber

Circa 1980

1. Preheat oven **350 F**.
2. Beat Egg Whites in 1 Quart measuring cup (or cool, clean bowl) until stiff; add Cream of Tartar; set aside.
3. In blender, combine Sugar, Milk, Egg Yolks, Salt, Flour, Butter, Lemon Juice and Lemon Zest until smooth.
4. Fold Egg Whites into batter (retaining batter air).
5. Ladle into metal/glass Deep Dish Pie Shell (unbaked).
6. Bake **40-45** minutes, rotate once; bake until slightly firm.

Cool thoroughly & garnish with Whipped Cream or Lemon Sauce.

