

LEMONS

Award Winner

## Lemon Sponge Pie

- 4 Lg Eggs (Separated)
- ¼ t Cream of Tartar
- 1¼ C Sugar
- 1 C Milk (or Lactose Free)
- ¼ t Salt
- 3 T Flour (Level)
- 4 T Butter (Softened)
- ⅓ C Lemon Juice (Fresh)
- 1 t Lemon Zest
- 1 9" Pie Shell \*



Jane Huber

\* Double Recipe = 3 Pies (9")

Circa 1980

1. Preheat oven **350 F**.
2. Prepare Pie Crust/s [rec: Pillsbury Refrigerated Pie Crusts].
3. Beat Egg Whites in clean & cool 1 Quart measuring cup until stiff; add Cream of Tartar.
4. In blender, combine Sugar, Milk, Egg Yolks, Salt, Flour, Butter, Lemon Juice and Lemon Zest until smooth.
5. Pour batter into large bowl & gently fold in Egg Whites.
6. Ladle into Pie Shell/s (unbaked).
7. Bake **35-45** minutes until slightly firm. Cool thoroughly.

*Garnish with Whipped Cream and Enjoy!*

