

Deep Dish “Lemon Sponge Pie”

- ☺ Use 1” Round Cake Pan
- ☺ Double Recipe Ingredients
- ☺ Use Single Prepared Crust

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

* Deep Dish Pie ► Double Recipe + Cake Pan

Circa 1980

1. Preheat oven **350 F**.
2. Line pie pan/s* w/unbaked crusts [Pillsbury Ref. Pie Crust].
3. Beat Egg Whites in clean & cool 1 Quart measuring cup until stiff; then add Cream of Tartar and blend.
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 (unbaked). Dust w/Chinese 5 Spice.
7. Bake **30'** until slightly firm. Cool. Paint w/Lemon Juice.

Serve with Whipped Cream and Lemon Slice

