QUICK

Lemon or Lime Chess Pie

- 2 C Sugar
- 1 T Flour
- 1 T Cornmeal
- 4 Lg Eggs (Separted)
- 1/4 C Butter (Melted)
- 1/4 C Milk
- ½ t Salt
- 1/4 C Lemon or Lime Juice
- 1 t Lemon or Lime Rind
- 1 9" Pillsbury® Pie Shell (Unbaked)



Christin Mahrlig

https://spicysouthernkitchen.com/lemon-chess-pie/ (Adapted)

Circa 2018

ΕZ

- 1. Preheat oven **375 F**.
- 2. Combine Sugar, Flour, Cornmeal in large bowl.
- 3. Add beaten Egg Yolks, Butter, Milk, Salt, Juice, Rind.
- 4. Whip Egg Whites (optional). Fold into batter.
- 5. Pour batter into Pie Shell.
- 6. Bake **15** minutes.
- 7. Reduce oven to **300 F.** and continue baking **40-45'** until brown but still jiggly. Refrigerate until firm.
- 8. Garnish w/Lemon or Lime slices and Whipped Cream.



