

• INGEBRETSEN'S FAMILY RECIPES •

LEMON PIE

INGREDIENTS -

BAKED PIE SHELL

1 CUP SUGAR

3 TBSP FLOUR (ALL-PURPOSE OR A 1-TO-1 GLUTEN-FREE FLOUR BLEND)

1 CUP HOT WATER

2 EGG YOLKS

JUICE OF ONE LEMON

2 TABLESPOONS OF BUTTER

DIRECTIONS -

MIX THE SUGAR AND FLOUR TOGETHER IN A SAUCE PAN.

SEPARATE THE EGG YOLKS FROM THE WHITES.

RESERVE THE EGG WHITES.

SLOWLY ADD THE HOT WATER, THEN EGG YOLKS, AND THE LEMON TO THE SUGAR AND FLOUR.

COOK OVER MEDIUM HEAT UNTIL THICK. STIR CONTINUOUSLY.

TO TEST WHEN THE SAUCE IS READY TO BE TAKEN OFF THE HEAT, DIP A SPATULA IN THE LEMON MIXTURE. IF THE SAUCE FORMS A SMALL CURTAIN ON THE EDGE OF THE SPATULA AS IT DRIPS, REMOVE THE PAN FROM THE HEAT.

STIR IN A HUNK OF BUTTER THE SIZE OF A WALNUT - (2 TABLESPOONS)

WHEN THE MIXTURE IS COOL, POUR IT INTO A PRE-BAKED PIE SHELL.

BEAT EGG WHITES UNTIL STIFF FOR MERINGUE.

SPREAD MERINGUE OVER THE FILLING.

BAKE AT 350 UNTIL MERINGUE IS GOLDEN.

Vær så god!

• RECIPE COURTESY OF LEE OLSON •