

Lemon Pie

Ingredients

- 1 1/2 cups sugar
- 3 tbsps "heaping tablespoons" corn starch or flour
- 1/3 cup lemon juice (or a little more)
- 2 1/4 cups water
- 3 large eggs or 4 small
- lump of butter

Instructions

In a heavy pan on top of stove add sugar and flour (or corn starch); mix well. Add egg yolks, water and lemon juice and stir. Heat and stir until thick. When thickness is desired, add butter. Stir in and pour into pie crust.

Notes

This recipe was submitted by Caroline Huthins Corbell.

Summary

Yield: 6

Source: Nell Hutchins

Prep Time: 20 minutes

Category: Pies

Cuisine: American

Tags: Lemon pie, Nell