- Ingredients 3 egg whites 1/4 tsps cream of tartar 1/3 cup sugar granulated

## Instructions

Beat egg whites and cream of tarter. While beating add sugar slowly. Beat until stiff but not dry. When done, spread on pie and bake in pre-heated 350 degree oven for 15 minutes or until golden brown.

Egg whites beat better when eggs are at room temperture.

Summary Yield: 1 Source: Aunt Helen Prep Time: 20 minutes Category: Pies