



Lemon Meringue Pie

Crust

- Use ready made pie crusts or make from scratch (see recipe)

Pie Filling

- Add one package of AQF Lemon Pudding and Pie filling to mixer bowl.
- Add 9 cups of milk to mix.
- Mix on Medium speed for 6 minutes
- Pour into pie shells and Chill until set.
- Yields 3 Pies.

Meringue

- Beat 9 egg whites and 3/4 tsp. cream of tartar in bowl to soft peaks
- Gradually add 4 Tbls. of Equal (or Splenda sweetener) while beating beat to stiff peaks
- Spread meringue over lemon filling
Bake at 425° F. until meringue is browned, about 5 minutes.
- Cool completely on wire rack.
- Refrigerate for 3 hours until pie filling is completely set.