



Lemon Meringue Pie

125g Margarine
250ml Sugar
1 Egg
500ml Flour
10ml Baking powder
5ml Vanilla essence

Filling:

1x 397g Can of condensed milk
3 Egg yolks
Juice of 3 lemons

Meringue:

3 Egg whites
37,5ml Sugar

Method:

Cream together the margarine and sugar with MINCER BLADE until light and fluffy and add the egg. Blend in dry ingredients and vanilla. Divide into two and press into two pie plates. Bake at 190°C for 15 minutes.

Filling: Combine all ingredients and beat together until thick with MINCER BLADE. Pour into pie cases. Bake for 10 minutes

Meringue: Beat egg whites with BEATER until soft peaks form and add sugar gradually. Spread over top of tarts and place in oven until browned.