

# Heavenly Pie

## CRUST

4 eggs separated

1 C sugar

1/2 tsp. cream of tartar

Butter and flour pie 9" pie plate

Beat 4 egg whites until stiff, Add sugar & cream of tartar. Beat until stiff and **shiny**. Spread on the bottom and sides of the pie plate. Place in cool oven (250 degrees) for 1 hour. Let cool. It will crack, but it will be covered by the filling.

## FILLING

Cook 4 egg yolks and half cup of sugar, rind and juice of 2 lemons in double boiler until thick. Cool, strain, then add half pint whipped sweet cream. Pour into crust. Refrigerate overnight. Before serving add half pint whipped cream spread over top.