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.