

Louise's Lemon Meringue Pie

Makes a medium Tart

Ingredients :

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½ Packet 100g Tennis biscuits

70g Butter

1 tin 385g Condensed Milk

4 eggs

125ml lemon juice

125ml castor sugar

Method :

Crust : Melt the butter

Crush the Tennis biscuits

Add the melted butter to the biscuits and mix well

Press into a pie dish.

Filling : Separate eggs yolks from whites- leave whites in a separate bowl. Add 1 tin of condensed milk to the egg yolks, add 125ml of lemon juice to the mix, combine and mix well. Pour this mix onto pie crust.

Meringue :Beat egg whites until stiff

Add 125ml of castor sugar to the egg whites.

Beat egg whites until they form Peaks or when bowl is turned upside down and it doesn't move.

Put on top of filling ,

Bake at 180°C or until golden brown.

Chill before serving.

