

Dorothy Nielsen's Lemon Chiffon Pie starts with Marie Cantrell's Pie Crust!

Pastry - Marie Cantrell

- 3 - 1/2 cups flour (1 1/2 cups)
- 1/2 cup Crisco
- ~~1/4~~ 1/4 teasp. baking powder (S_{and})
- 1 teasp. salt

Work together until small lumps.
3 tablesp. ice water - add some if needed to stick together.

Cut in half - Roll out crust on flowered tea towel. →

Place in pie pan & prick with fork. Bake 375 until light golden color.

Lemon chiffon pie

- 3 egg yolks - beat well
- juice of 2 lemons 1/30.
- 1 can sweet condensed milk (alternately grated rind of 1/2 lemon)
- Beat - thick like mayonnaise

Cover with meringue - brown in hot oven.

Jr. League Cook Book of 1940s-?

Miranque

- 3 egg whites
- 1/4 teasp cold water
- Beat until foams - add 1/4 tsp. cream of tartar.
- Beat until stiff
- Add 1/4 tablesp. sugar - a little at a time.
- Beat 6 minutes.

Pile on pie - Brown in 450°

Omits of water + sugar in egg whites -

2 tsp. water for each egg white
2 tablesp. sugar for each egg white.
(I make them generous)

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