



FRANKO'S FAVOURITES

HEAVENLY LEMON PIE

In top of double boiler, beat 4 egg yolks with $\frac{2}{3}$ cup sugar until thoroughly blended; beat in 1 Tbsp. grated lemon peel and $\frac{1}{3}$ cup lemon juice. Cook and stir over simmering water 12 to 15 minutes, or until mixture is very thick. Turn into a bowl; cool. Beat 4 egg whites with $\frac{1}{4}$ tsp. salt until frothy; gradually add $\frac{1}{2}$ cup sugar, beating constantly until stiff peaks are formed. Carefully spread egg-white mixture over the cooked lemon mixture and gently fold together. Turn filling into baked pie shell. Bake at 450 degrees 5 minutes, or until filling is puffy and lightly browned. Serve while warm.