



A superb tart-sweet flavor distinguishes this handsome lemon-lime pie.

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Lemon-Lime Meringue Pie

TO PREPARE: 35 MIN.

TO BAKE MERINGUE: 10-15 MIN.

(allow time to cool pie thoroughly)

Pastry for a 1-crust 9-in. pie (your favorite recipe or a prepared mix)

- 2 7-oz. bottles lemon-lime carbonated beverage
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup cornstarch
- $\frac{1}{4}$ cup flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon grated lemon peel
- $\frac{1}{2}$ cup lemon juice
- $\frac{1}{4}$ cup lime juice
- 3 egg yolks
- $\frac{1}{2}$ cup sugar
- 2 tablespoons butter or margarine
- 3 egg whites
- Few grains salt
- $\frac{1}{4}$ teaspoon cream of tartar
- 6 tablespoons sugar

1. Prepare and bake pastry shell; set aside on a cooling rack to cool.
2. Measure $\frac{1}{2}$ cup of the lemon-lime beverage and set aside. Bring remaining beverage just to boiling.

3. Meanwhile, mix the next four ingredients together in the top of a double boiler. Stir in the reserved lemon-lime beverage, then stir in the hot beverage.

4. Cook over medium heat, stirring constantly until mixture thickens and boils.

5. Set over simmering water, cover, and cook for 10 min., stirring occasionally. Blend in lemon and lime juice.

6. Beat egg yolks and $\frac{1}{2}$ cup sugar together. Stir several tablespoons of the hot mixture into the egg yolks, then immediately return to mixture in double boiler.

7. Cook over simmering water for 3 to 5 min., stirring constantly until thickened. Remove from heat and stir in butter and lemon peel. Cool slightly.

8. Turn filling into cooled pastry shell.

9. Beat egg whites and salt until frothy; add cream of tartar and beat slightly. Add the 6 tablespoons sugar gradually, beating well after each addition. Continue beating until rounded peaks are formed.