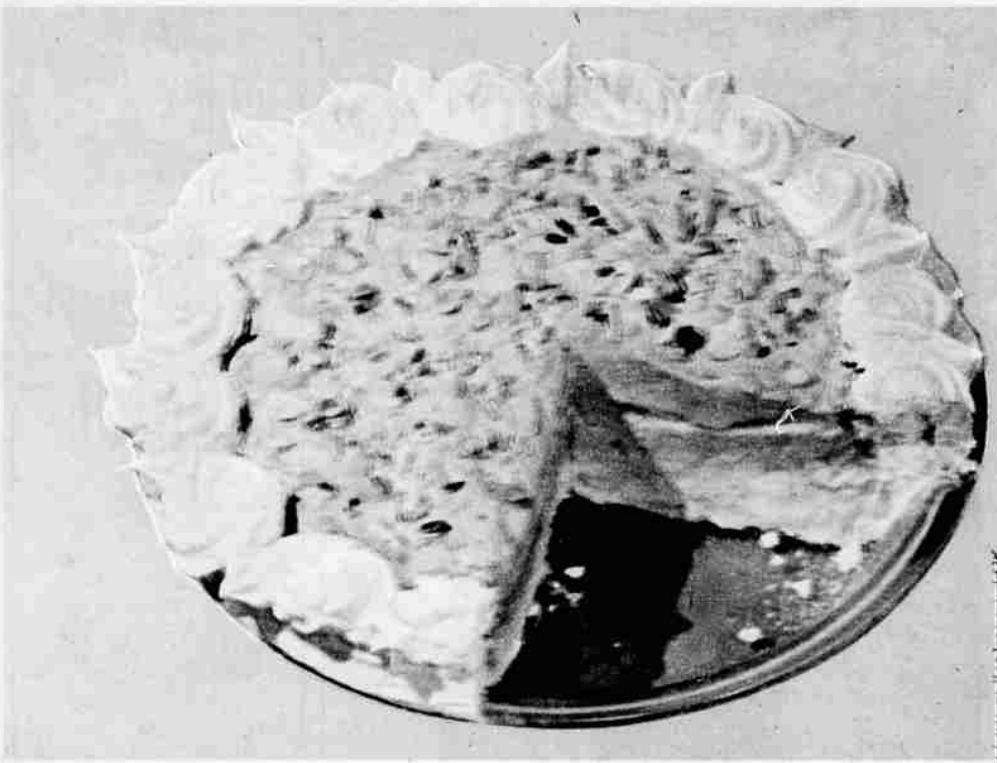


Eye-Full Tower Pie

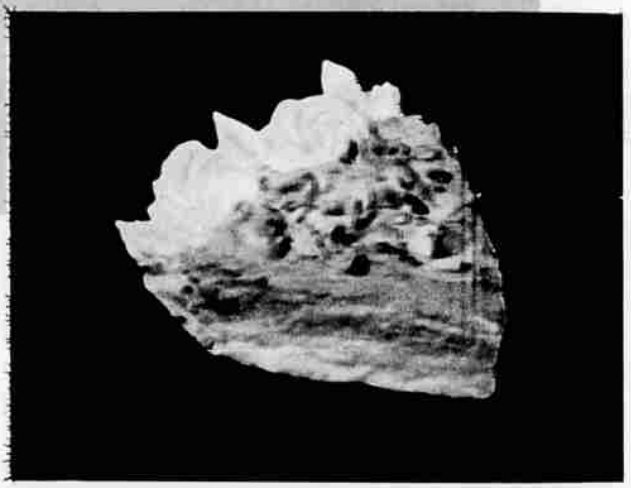
For convenience, use a prepared meringue mix for the meringue shell, following the directions on package.

TO PREPARE: 5 MIN. TO CHILL: 2 HRS.

Meringue Shell
Lemon Chiffon Pie (one-half recipe)
Lime Chiffon Pie (one-half recipe)
Orange Whipped Cream
½ cup sliced almonds, toasted

1. Prepare Meringue Shell; bake and cool.
2. Prepare one-half the filling recipe (omit crusts) for the Lemon and the Lime Chiffon Pies. Turn lemon filling into meringue shell; spread evenly. Spread lime filling over lemon layer. Chill just until firm, about 2 hrs.
3. When ready to serve, prepare Orange Whipped Cream. Pile lightly on top of pie and swirl gently, using back of spoon. Garnish with almonds.

One 9-in. pie



Here's a many-layered Wonder of the Epicurean World!

Eye-Full Tower Pie

Meringue Shell

TO PREPARE: 25 MIN. TO BAKE: 2¼ HRS.

4 egg whites
½ teaspoon cream of tartar
1½ cups sugar
½ teaspoon cider vinegar

1. Lightly grease a 9-in. pie pan.
2. Beat egg whites until frothy. Add the cream of tartar and beat slightly. Add one-half the sugar gradually, beating well after each addition.
3. Add the vinegar and beat slightly. Add remaining sugar gradually, beating well after each addition. Continue beating until stiff peaks are formed when beater is slowly lifted upright and the egg whites do not slide when the bowl is partially inverted.
4. Spread a 1-in. layer of meringue on bottom of pie pan. Pile remaining meringue around edge of pan; swirl with a spatula to form sides.
5. Bake at 250°F about 2¼ hrs., or until meringue is dry. (The oven door of some older ranges may have to be partially open to maintain low temperature.) Turn pan occasionally to assure even drying of meringue. Remove from oven; cool completely on cooling rack.
6. The meringue shell should be crisp and dry and have a very fine texture. Filled meringue shells tend to become soggy if chilled too long.

One 9-in. pie shell

Note: For a more glamorous meringue shell, do not pile meringue around edge. Force part of remaining meringue through pastry bag and a No. 4 star tube to form the sides of the shell; force remaining meringue through a No. 7 star tube to form rosettes on top (see photo).