



## Lemon Meringue Pie

125g Margarine  
250ml Sugar  
1 Egg  
500ml Flour  
10ml Baking powder  
5ml Vanilla essence

### *Filling:*

1x 397g Can of condensed milk  
3 Egg yolks  
Juice of 3 lemons

### *Meringue:*

3 Egg whites  
37,5ml Sugar

### Method:

Cream together the margarine and sugar with MINCER BLADE until light and fluffy and add the egg. Blend in dry ingredients and vanilla. Divide into two and press into two pie plates. Bake at 190°C for 15 minutes.

Filling: Combine all ingredients and beat together until thick with MINCER BLADE. Pour into pie cases. Bake for 10 minutes

Meringue: Beat egg whites with BEATER until soft peaks form and add sugar gradually. Spread over top of tarts and place in oven until browned.