

Makes 6 Servings

Use a 9" Easy As Pie-Dish



Granny's Frozen Lemon Pie

Recipe provided by Debra Jech

Ingredients:

- 6 eggs - separated
- ¼ teaspoon salt
- 1 cup sugar
- ½ cup lemon bottled lemon juice*
- 6 Tablespoons sugar
- 1 pint whipping cream
- 1 Graham cracker pie crust

**Note: You can use fresh lemon juice. Don't forget to grate in lemon zest when using fresh lemon juice!*



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Preparation:

1. Separate eggs, putting the yolks into a double boiler and beat, add salt and 1 cup of sugar to the yolks.
2. Mix well and stir in the lemon juice and cook until thick. Remove from heat and chill.
3. Beat egg whites and 6 Tablespoons sugar together until stiff. Whip whipping cream until stiff.
4. Fold together the cooled lemon custard, egg whites and whipping cream. Pour into prepared 9" Graham cracker pie crust and freeze.
5. Decorate the top of the pie with small mounds of whipped cream and garnish with maraschino Cherries or thin slices of lemon before you freeze.
6. Once frozen, serve and enjoy!