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by ewfood

Lemon Meringue



Ingredients

Crust
1 pkt. tennis biscuits
4oz. butter, melted
Filling
1 tin sweetened condensed milk
2 egg yolks
3 tsp. lemon rind
juice of half a lemon
Meringue
2 eggwhites
1.25oz. castor sugar
Preparation Time
15
min

Preparation

1. Pre heat the oven to 120°C
2. For the crust, crush up the packet of biscuits. Mix the melted butter in well and press the mixture firmly into a small pie plate
3. Mix together the condensed milk, egg yolks, lemon rind and lemon juice and pour over the crust
4. Whisk the egg white until soft peaks are formed. Slowly add the castor sugar and keep whisking. Spoon the egg whites onto the filling
5. Bake for 15 – 20 minutes or until the egg white begins to brown
6. Remove from the oven and cool

Cooks Note

Preparation time: 15 minutes; Cooking time: 15 – 20 minutes