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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

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