**Lemon Meringue Pie**

**Lemon Filling**

½ cup Splenda

¼ cup cornstarch

¾ cup water

½ cup egg substitute

¼ cup lemon juice

½ tablespoon lemon zest

**Meringue**

2 egg whites

1/8 teaspoon cream of tartar

¼ cup Splenda

½ teaspoon vanilla

**Lemon Filling:**

* Mix Splenda and cornstarch in saucepan. Stir in water until blended. Bring to a gentle boil over medium heat. Boil 1 minute, stirring constantly until mixture is thick and transparent.
* Pour egg substitute in small bowl. Stir in about 1/4 cup of the hot Splenda/cornstarch mixture. Stirring constantly, slowly add egg mixture to the Splenda/cornstarch mixture in the saucepan and then add the lemon juice. Stir over medium heat 3 to 4 minutes until very thick. Add lemon zest and stir until blended. Pour into custard cups and top with meringue.

**Meringue:**

* Beat egg whites until frothy. Slowly add cream of tartar, Splenda and vanilla to beaten egg whites. Beat on high until slightly stiff peaks form. Top lemon filling in custard cups with meringue making sure to seal meringue to edges of the cups. Place custard cups on a baking sheet and place into a 350 degree oven for 12 to 15 minutes until golden brown. When cool, store in refrigerator.