Aunt Lenatte’s Lemon Icebox Pie

Ingredients:

For filling:

1 can sweetened condensed milk

2 eggs, separated

The juice of 3 lemons (or about 6 TBSP real lemon juice)

For crust:

Make a vanilla wafer crust, using a graham cracker crust recipe but substituting vanilla wafer crumbs for graham cracker crumbs

For merengue:

1 tsp vanilla

Powdered sugar

Egg whites from the eggs used in the filling

Instructions:

1. Preheat oven to 350
2. Make vanilla wafer crust and set aside
3. For filling, mix condensed milk, egg yolks and lemon juice together, and set aside
4. For merengue, beat 2 egg whites to stiff peaks, and add vanilla and powdered sugar to taste
5. Place filling in crust and top with merengue
6. Bake for 10 min til merengue is golden
7. Chill prior to eating