Lemon Cheese Pie (Grandma Sprenger’s recipe)

Ingredients:

1 C sugar (separated into ¾ and ¼ cups)

¼ C cornstarch

2 eggs, separated

1 C water

1/3 C lemon juice

1 tsp grated lemon peel

1 pkg cream cheese, softened

Pre-baked pie shell

Instructions:

1. Combine ¾ C of the sugar, cornstarch, slightly beaten egg yolks, and water in saucepan
2. Cook over medium heat, stirring constantly until it comes to a boil
3. Boil for 1 minute and then remove from heat
4. Stir in lemon juice and lemon peel
5. Gradually blend in cream cheese
6. In mixing bowl, beat egg whites until soft peaks form
7. Gradually add ¼ C sugar to the egg whites, beating until stiff peaks form
8. Fold into lemon cheese mixture, and then pour it all into baked pie shell
9. Chill before eating

\*for pie shell, use Grandma Marilyn’s recipe but add ½ tsp grated lemon rind to flour and substitute lemon juice for water