

(continued from previous page)

and sugar, adding egg yolk and water, followed by sifted dry ingredients and lemon juice.

Flaky Dripping Pastry

One pound flour, 1 teaspoon baking powder, 1 small teaspoon salt, 8 to 10 oz. dripping, juice of ½ small lemon or teaspoon vinegar, and a few drops butter flavouring to taste. Cream dripping with lemon juice or vinegar, and butter flavouring, then add baking powder, and cream well again. Make a soft dough as for scones with flour and water, add salt. Roll out to ½ inch thickness. Spread with the creamed fat. Dredge with flour. Damp edges, fold once or twice. Leave standing 5 minutes. If you leave it a few minutes each time between rolling it will be very flaky. Roll, put more fat on. Continue until all fat is used. Always fold towards you, and roll away from you.

Lemon Meringue Pie

Bake pastry shell first. Prick all over with fork to prevent air bubbles forming underneath. For the filling: 1¼ cups cold water, 3 or 4 tablespoons lemon juice, 1 cup sugar, 2 tablespoons cornflour, 3 egg yolks, pinch of salt, grated rind of 1 lemon, 1 tablespoon butter. Dissolve cornflour in ½ cup cold water and pour into top part of double boiler. Add balance of water, sugar, salt and egg yolks; break yolks and stir briskly to thoroughly mix all ingredients. Add butter, lemon juice and grated rind and put pot into boiling water. Stir slowly and constantly until mixture becomes thick like a very heavy cream. Allow to cool. Place filling in refrigerator until needed, and have everything cold when putting pie together. Before making the meringue prepare a very hot oven. Turn oven heat regulator to 500 degrees or Regulo 10 and place shelf as high as possible.

Meringue: 3 whites of eggs, 3 tablespoons sugar. Beat egg whites until very stiff, then add sugar, 1 level tablespoon at a time and beat well after each addition. Immediately pour the filling into baked pastry shell and distribute it evenly, then put meringue on top. Start from the edge and fill to the centre. Make sure meringue touches pastry all round. This will hold it from shrinking. When meringue is all on, smooth it with back of spoon using a light circular movement, then carefully sift 1 level tablespoon sugar evenly over top of meringue. This will give a beautiful golden brown crust that will cut easily. Place as high as possible in very hot oven and bake until a rich golden colour begins to appear on top. (2 to 2½ minutes). Watch carefully. Allow to cool, then chill in refrigerator.

Orange Meringue Pie

Follow exactly the recipe for lemon meringue pie and use strained orange juice and the grated rind of 1 orange.

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