

Luscious

Lemon Meringue Pie

Ingredients

- 14oz (1 can) sweetened light condensed milk
- 1/2 cup lemon juice
- 1 teaspoon grated lemon zest
- 3 egg yolks
- 1 (8-inch) prebaked pie shell or crumb crust

Meringue

- 3 egg whites
- 1/4 teaspoon cream of tartar
- 1/4 cup Sucra® Sweetener

Directions

1. In medium bowl, combine milk, lemon juice, and zest; blend in egg yolks. Pour into cooled crust.
2. Preheat oven to 325 degrees F.
3. Beat egg whites with cream of tartar until soft peaks form. Gradually beat in the Sucra® Sweetener until mixture stiffens. Spread over filling; seal to edge of crust. Bake for 12 to 15 minutes or until meringue is golden brown.

PREP

10 minutes

COOK

15 minutes

SERVINGS

8

CALORIES

360/serving