Bob Hope's Favorite Lemon Pie

Ingredients:

1 cup sugar plus 2 Tbsp extra sugar

3 Tbsp. Corn starch

1 cup Boiling water

4 Tbsp. Lemon Juice

2 Tbsp Butter

4 egg yolks

Pinch of Salt

Grated rind of 1 lemon

Preparation:

Combine corn starch and sugar, add water slowly, stirring constantly, until thick and smooth. Add slightly beaten egg yolks, butter, lemon rind and juice, and salt. Cook 2 or 3 minutes. Pour into baked shell. Cover with meringue made from 3 egg whites beaten stiff, and 2 1/2 Tbsp. sugar. Bake in slow oven 15 minutes, or until light brown.

Recipe from: myretrorecipes.com