

Heritage Recipes

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Sponge Cake Lemon Pie

From MaryLynn

We had this lemon pie very often as I was growing up; it was my father's favorite. Imagine my delight to find the lemon pie in my great grandmother's "receipt book" as a newspaper clipping, circa 1890. This picture is of my Great Grandmother Catherine Kinney, Great Aunt Minnie (on the left) and Grandmother Flora Kinney. This picture was taken in North Dakota Territory about 1886 or 1887, about the time g-grandmother started collecting the recipes.



Sponge Cake Lemon Pie

2 eggs, separated
1 cup sugar
2 rounded Tbs flour
1 cup milk
grated lemon rind and juice of 1
lemon
2 Tbs butter, melted
1/2 tsp salt
1 pie crust, 10-inch, unbaked

Mix the flour into the sugar. Beat the yolks until creamy, add the sugar and milk. Add the grated rind, juice and melted butter. Beat the egg whites with the salt until stiff. Fold into the other mixture. Pour into the pie shell, bake at 325 degrees until golden brown.

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