

Zesty Lemon Meringue Pie

- 1 Keebler[®] Ready-Crust[®] Graham Cracker pie crust
- 1 pkg. (4-serving size) lemon pudding and pie filling
- $\frac{2}{3}$ c. sugar
- $2\frac{1}{4}$ c. water
- 3 egg yolks
- 2 Tbsp. lemon juice
- 3 egg whites
- $\frac{1}{2}$ tsp. grated lemon peel
- $\frac{1}{4}$ tsp. cream of tartar
- 6 Tbsp. sugar

Combine pudding, $\frac{2}{3}$ c. sugar and $\frac{1}{4}$ c. of the water in a medium saucepan. Blend in egg yolks and remaining water. Cook over medium heat, stirring frequently, until mixture comes to a bubbling boil. Remove from heat and stir in lemon juice. Cool 5 min., stirring twice. Place crust on baking sheet, pour in filling and set aside. In deep narrow bowl, beat egg whites, lemon peel and cream of tartar until very foamy. Increase to high speed and add sugar a tablespoon at a time. Continue whipping until meringue is stiff and glossy. Spread meringue over top of pie, carefully sealing to edge of crust. Bake in preheated 425°F oven for 4-5 min., until meringue is browned. Cool at least 4 hrs. before serving.