LEMON MERINGUE PIE

Prep Time: 25 min  Total Time: 1 hr, 5 min

Ingredients:
- 1 Package Krusteaz Lemon Bar Mix
- 3 Eggs
- ⅓ Cup water
- 3 Egg whites
- ¼ tsp cream of tartar
- ¼ Cup sugar

Steps:

For Crust & Filling:
1. Preheat oven to 350° F.
2. Press full pouch of complete crust firmly into bottom of lightly greased 9 inch pie pan or 8 x 8 inch pan. Bake 8 minutes (crust will be pale).
3. In medium bowl, stir full pouch lemon filling mix, water and whole eggs together using a whisk until well blended.
4. Pour filling mixture over hot crust.
5. Bake 22-26 minutes or until center does not jiggle when shaken and top begins to brown.

For Meringue:
1. Using an electric mixer, beat egg whites and cream of tartar on medium speed until frothy.
2. Gradually add sugar, 1 Tbsp at a time, beating on high speed until stiff glossy peaks form.
3. Spread meringue over baked lemon pie.
4. Return to oven and bake an additional 10-15 minutes or until meringue is light golden brown.
5. Serve pie warm, or chill if served as a bar.