

BLENDER LEMON PIE

Ingredients:

- 2 prepared 9" Pie Shells, baked & cooled
- 3 Lemons
- 1 cup Water
- 3 cups Sugar
- 6 tbsp Flour
- 2 dashes Salt
- 4 Eggs
- 1 stick Butter, melted

Directions:

Preheat oven to 350°.
Wash lemons thoroughly.
Quarter and remove seeds.
Cut each piece again and put in blender with water.
Blend well and add sugar.
Blend again.
Pour into Pie Shell and bake for 30 minutes at 350°
When cool, garnish with whipped cream and a sprig of mint.