

Dessert

Lemon Meringue Tart

Argo Corn Starch

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 30 minutes

Bake Time: 30 minutes

CRUST

3/4 cup butter (no substitutes), softened

1/3 cup brown sugar

1 teaspoon pure vanilla extract

1 1/2 cups flour

3 tablespoons corn starch

FILLING

1 cup sugar

1 1/2 tablespoons corn starch

1/2 cup lemon juice

2 eggs

1/4 cup sour cream

1 tablespoon butter

MERINGUE

4 egg whites

1/4 teaspoon cream of tartar

1/4 cup sugar

TO MAKE CRUST: Preheat oven to 350 degrees.

Mix butter, sugar and vanilla using an electric mixer. Gradually blend in flour and corn starch. Press into bottom and sides of 9-inch ungreased springform pan.

Bake for 20 minutes or until lightly browned. Remove from oven. Increase oven temperature to 450 degrees.

TO MAKE FILLING: Whisk sugar, corn starch, lemon juice and eggs in a heavy saucepan over medium heat.

Cook, stirring constantly for 8 to 10 minutes, or until thick. Stir in sour cream and butter. Immediately pour over hot crust.

TO MAKE MERINGUE: Beat egg whites and cream of tartar in large bowl with an electric mixer until soft peaks form. Gradually beat in sugar until stiff peaks form..

Mound meringue evenly over warm filling, spreading to edges of pan.

Bake at 450 degrees for 5 to 6 minutes until lightly browned. Cool at least 30 minutes before serving. Store leftovers in refrigerator.

Per Serving (excluding unknown items): 286 Calories; 4g Fat (13.7% calories from fat); 6g Protein; 56g Carbohydrate; 1g Dietary Fiber; 60mg Cholesterol; 66mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1/2 Fat; 2 1/2 Other Carbohydrates.