

Lemon Chess Pie

Ingredients

- 1 unbaked pie shell
- 1 stick margarine (1/2 cup)
- 1 cup sugar
- 3 eggs
- 4 Tbsp lemon juice

Instructions

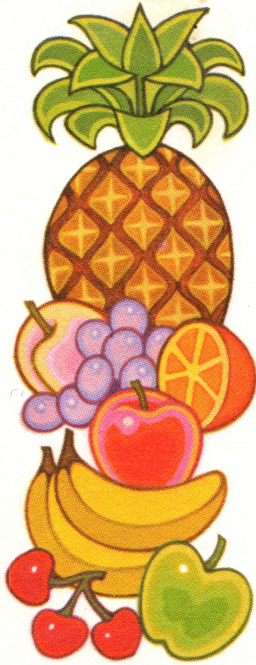
1. Mix all ingredients together and beat well.
2. Pour into the unbaked pie shell.
3. Bake at 325F until a knife inserted in the middle comes out clean (~45 minutes). Do not overbake.

Editor's Notes

- **"Lemon Cheese Pie"**: The title is in faded blue ink and is partly hard to read. "Lemon Cheese Pie" is the best reading. The filling has no cheese. "Lemon cheese" is an old name for a lemon curd-style filling.
- **"4T"**: Read as 4 Tbsp (tablespoons), with the T raised. It is not a fraction.
- **"1 stick margarine"**: A stick of margarine is 1/2 cup (8 Tbsp).
- **"pie shell"**: The card does not give a size. A standard 9-inch shell is assumed. The card lists the shell only in the method, so it is added to the ingredients list.
- **Baking temperature** and **baking time** are not specified. The card says only to bake until a knife comes out clean. Many similar custard-style pies bake at about 350°F, but the card gives no figure.
- **Card structure**: "Recipe from" and "Serves" are blank. The back of the card is blank. The printed header reads "Here's what's cookin'" and has a fruit illustration.
- **Food safety**: The pie is baked until set, so the eggs are cooked through.

Completeness tag: `minor-gaps`

Source type: `personal`



Here's what's cookin' Lemon Chess Pie

Recipe from: _____ Serves: _____

1 stick margarine

1 cup sugar

3 eggs

4 T lemon juice

Mix all to-gether, beat
well, pour in unbaked
pie shell. Bake until
knife inserted in middle
comes out clean. Do not
over-bake

