

Lemon Sponge Pie

(Original card title: "Cake Lemon Pie")

Ingredients

Filling

- 1 cup sugar
- 5 Tbsp flour
- Juice and grated rind of 1 lemon (or 1 tsp lemon extract)
- 2 egg yolks, unbeaten
- 2 Tbsp melted butter
- 1 cup milk

Meringue Fold-In

- 2 egg whites, beaten stiff

Crust

- 1 unbaked 9" pie crust

Instructions

1. Preheat oven to 350°F.
2. Combine sugar and flour in a large bowl.
3. Add lemon juice, lemon zest, unbeaten egg yolks, melted butter, and milk. Stir until well combined and smooth.
4. In a separate bowl, beat egg whites to stiff peaks.
5. Gently fold beaten egg whites into the lemon mixture until just incorporated - do not deflate.
6. Pour filling into an unbaked pie crust.
7. Bake at 350°F for 35 to 40 minutes until the top is golden and the center is just set with a slight wobble.
8. Cool completely before slicing - the two layers set as the pie cools.

Editor's Notes

- **"Cake Lemon Pie"** is the verbatim title on the original card and a legitimate period recipe category. Renamed "Lemon Sponge Pie" for searchability - the most widely recognized period name for this specific technique and ingredient profile.
- **Self-separating technique:** This pie is intentionally self-separating - the loose batter with folded egg whites divides during baking into two distinct layers: a dense lemon custard on the bottom and a light sponge cake layer on top. The "cake" in the original title refers to this upper layer. Same principle as the Impossible Coconut Pie elsewhere in this collection, but older and achieved without Bisquick.

Cake Lemon Pie.

1C sugar

5-1/2 fl. flour

juice and grated rind of

1 lemon or 1 tsp extract

2 egg (yolks unbeaten

2-1/2 lbs melted butter

1C milk

stir altogether (beat 2 egg

whites beaten stiff and

fold into mixture &
pour into unbaked crust.