

84 Foalproof Meringue (for 9 or 10 in. pie)

$\frac{1}{2}$ cup sugar — or 8 tablespoons

1 tablespoon cornstarch

$\frac{1}{2}$ cup water

3 egg whites, at room temp.

Pinch salt — ($\frac{1}{2}$ teaspoon vanilla opt.)

In small saucepan, combine 2 tablespoons sugar & cornstarch; stir in water until smooth. Over low heat, cook & stir until thickened. Cool ^{briefly}. Meanwhile, beat egg whites and salt ^{completely} to soft peaks. Gradually beat in cornstarch mixture until well blended. Gradually beat in remaining

6 tablespoons sugar until stiff peaks form. Spread on top pie, sealing carefully to edge of shell. Bake 350° oven 25 min. or until lightly browned. Cool. Chill

Use electric mixer.