

Pie

Magic Meringue

9 or 10 in. pie

8 tablespoon sugar, divided use

1 " cornstarch

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

3 egg whites

$\frac{1}{8}$ teaspoon salt

$\frac{1}{2}$ " vanilla extract (opt.)

350° over 15 min. or until meringue begins to turn golden brown.

Combine 2 tablespoons of the sugar and cornstarch in small pan, ^{and water} Mix and cook over medium heat, stirring constantly, until mixture comes to a boil. Boil 1 minute; cool completely. In bowl beat egg whites, salt & vanilla until soft peaks form.