

Lemon Chess pie



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1 (22cm) pie shell

2 cups white sugar

1/2 cup butter, softened

5 eggs, beaten

1 cup milk

1 tablespoon all-purpose flour

1 tablespoon cornmeal

1/4 cup fresh lemon juice

3 tablespoons lemon zest

Directions

1. Preheat oven to 350 degrees F (175 degrees C).

2. In a large mixing bowl, cream together sugar and butter or margarine until light and fluffy. Beat in eggs and milk. Add

flour, cornmeal, lemon juice, and lemon rind. Mix until smooth. Pour mixture into pastry shell.

3. Bake in preheated oven for 35 to 40 minutes, until set in centre.

Source: allrecipes.com