

## VINEGAR PIE (325. oven)

One 9" cooked pie crust

¼ cup flour

1 cup sugar

1 cup water

3 egg yolks

1/8 teas. Salt

1 T. butter

3 T apple cider vinegar

3 egg whites

6 T. sugar

Mix flour with ½ cup sugar. Gradually add water while stirring. Heat slowly and stir until thick.

In a bowl, combine ½ cup sugar, salt, and egg yolks.

Whisk well and add to the hot flour mixture.

Continue stirring. Cook about 3 more minutes until thick and smooth. Add butter and vinegar. Stir well.

Remove from heat.

Beat egg whites until stiff. Gradually add 6 T. sugar beating into stiff, glossy peaks.

Pour hot custard into pie shell, top with meringue.

Bake 15 minutes or until meringue is golden.