

Granny's Meringue

Gladys Hackett

Serves: 6



This meringue is my Granny Hackett's. It cuts beautifully and never gets sticky.

Ingredients

1 tablespoon cornstarch
2 tablespoons cold water
¼ cup boiling water
2 egg white
4 tablespoons sugar
1 teaspoon vanilla
1 pinch salt

Cooking Method

Blend cornstarch and cold water in a saucepan.

1. Add boiling water and cook, stirring until clear and thickened.
2. Let stand until completely cold.

With electric beater at high speed, beat egg whites until foamy.

1. Gradually add sugar and beat until stiff, not dry.
2. Turn mixer to low speed, add salt and vanilla.
3. Gradually beat in cold cornstarch mixture.
4. Turn mixer again to high speed and beat well.
5. Spread meringue over cooled pie filling.

Bake at 350° for about 10 minutes.

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