

# Turn to Us

Spring & Summer 2022

## What's Cooking

A Favorite Recipe from  
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### Amish Lemon Sponge Pie

#### Ingredients:

- 4 eggs, separated
- 2 Tbsp. butter, softened
- 1 1/2 c. white sugar
- 3 Tbs. all-purpose flour
- pinch of salt
- 2 med. lemons, juiced (**about 1/2 c. juice**)
- 1/2 - 1 tsp. lemon zest, optional
- 1 1/4 c. whole milk or 2% milk
- 1 (9") unbaked pie crust

#### INSTRUCTIONS

Preheat the oven to 350°.

Separate the eggs, and beat the whites until stiff peaks form. Set these aside.

Cream the butter and sugar. Add the egg yolks, flour, and salt. Mix thoroughly.

Add the lemon juice\*, zest, and milk.  
**Mix well.**

Gently fold the well-beaten egg whites into the lemon mixture. You want to keep the airy foamy consistency so **don't overmix.**

Pour the mixture into an unbaked 9" pie crust.

Bake in the bottom half of the oven at 350° for 25 minutes. Reduce the temperature to 325° and continue baking for another 25 - 30 minutes. (It may still jiggle a bit, but not too much.)

Cool and refrigerate for several hours (or overnight) before serving

#### NOTES

\*. You can use bottled lemon juice as well, but it doesn't produce the same fresh flavor as using freshly squeezed lemon juice.

If desired, serve the lemon pie topped with sweetened whipped cream.