

Weepless Meringue

Ingredients:

- *1 ½ tsp. plain gelatin
- *1 tbsp. cornstarch
- *2 tbsp. cool water
- *1/2 c. boiling water
- *1/3 c. sugar
- *3 egg whites
- *1/4 tsp. cream of tartar
- *1 tsp. vanilla

Directions:

1. Prepare a pre-meringue by mixing gelatin, cornstarch and cool water in a small saucepan.
2. Stir until lumps are dissolved.
3. Add in boiling water.
4. Bring to boil and cook 1 minute, stirring constantly.
5. Remove from heat and stir in sugar.
6. Pour into a small bowl and chill for exactly 25 minutes.
7. After 25 minutes, beat egg whites and cream of tartar in medium bowl until peaks form.
8. Add in pre-meringue mix and vanilla and continue beating until very stiff.
9. Fill 9 inch pie crust with favorite filling and top with meringue.
10. Be sure to seal by touching meringue to all edges of the crust.
11. Bake at 350 degrees for about 15 minutes or until lightly browned.
12. Place in refrigerator uncovered.