

Apple Meringue

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Ingredients:

2 cups of apple, stewed, hot.
3 medium eggs, separated.
½ teaspoon of nutmeg.
1 tablespoon of lemon juice.
1 teaspoon of vanilla.
¼ cup of sugar.
2 tablespoons of butter.
½ teaspoon of cinnamon.
¼ cup of powdered sugar.

Directions:

Combine the stewed apples, sugar, butter, lemon juice and spices and mix thoroughly.

Beat the egg yolks and add to the apple mixture and beat until light.

Pour into a buttered baking dish and bake at 400°F (200°C) for 15 minutes.

Remove from the oven and cover with a meringue made by beating the egg whites stiff, adding to them the powdered sugar and vanilla after partially beaten.

Return to oven and bake at 325°F (160°C) to brown the meringue.