

Frozen Lemon Puff

5 eggs (separate 3 and reserve whites)
¾ cup fresh lemon juice
1 cup sugar
2 cups whipping cream
Vanilla wafers to cover bottom and sides of pan
Dash of cream of tartar
¼ cup icing sugar

Whisk 2 eggs and 3 egg yolks, lemon juice and sugar together in the top of a double boiler and cook until thick, stirring constantly. Cool.

Whip the cream and fold into the cooled lemon mixture.

Line sides and bottom of a 9 inch (23 cm) springform pan with vanilla wafers.

Pour lemon mixture into the pan.

Beat the 3 egg whites until foamy. Add cream of tartar and icing sugar and beat until peaks are stiff. Spread on the lemon mixture and brown under the broiler (watch carefully!!).

Cover with foil making sure it doesn't touch the meringue. Freeze 8 hours or more.

Remove from freezer (taking foil off immediately) at least 1 ½ hours before serving. Serves 10-12