



## Lemon Chess Pie

### Ingredients

- 2 cups sugar
- 1 tablespoon flour
- 1 tablespoon fine yellow cornmeal
- 4 eggs
- 1/4 cup milk
- 1/4 cup unsalted butter, melted
- 2 tablespoons grated lemon rind
- 1/3 cup fresh lemon juice with pulp
- 1 (9-inch) unbaked pie shell

### Directions

In a large bowl combine the sugar, flour and cornmeal. Blend well, then add the eggs and combine well. Add the milk and mix then stir in the melted butter, lemon rind and juice. Pour this filling into the crust and cover then edge of the crust with foil to prevent it from burning, taking care not to touch the filling. Bake at 375 degrees F for 45 minutes, removing the foil after 30 minutes. Cool and serve or refrigerate overnight but let sit out 3 hours before serving to warm up.