

### Lemon Sponge Pie

You may use a prepared 9" pie shell, prepared as indicated by directions on the pie shell, or line a 9" pie pan with pastry of your choice. Bake the shell at 350 degrees until it starts to brown.

3 eggs, separated	3 tablespoons flour
1 cup granulated sugar	1 lemon, juice and grated rind
Butter, size of an egg	1 cup milk

Beat egg yolks lightly, cream sugar and butter, combine. Add sifted flour, lemon juice and milk. Beat egg whites stiffly and add to mixture with grated lemon rind. Pour mixture into pie shell and finish baking at 400 degrees, until filling is firm and meringue nicely browned.

### Egg Noodles

2 ½ cups flour	½ teaspoon salt
3 large eggs	¼ cup cold water

Put 2 cups flour and the salt in a deep bowl or pastry board. Make a well in the middle of the flour and add the eggs and water. Mix with your hands until well blended and smooth. Form into a ball, wrap with plastic wrap, rest dough for at least 30 minutes. When ready to roll out, cut dough into 3 parts, dust lightly with flour. Roll paper thin, dust with flour again, roll in tight roll like jelly roll. With very sharp knife, cut roll into thin strips, toss lightly with hands so they do not stick together. Lay out on clean towel to dry. To cook, add to 8 cups of rapidly boiling water (add one tablespoon of oil to prevent sticking), cook about 5 minutes and drain. Use as desired.