

Mr. Lee's Pie

Submitted by Mary Marlow Leverette

3 eggs, divided
1 cup + 3 tablespoons granulated sugar, divided
2 tablespoons all-purpose flour
1/2 cup butter, melted
1/4 cup milk
1 teaspoon vanilla
1 cup peach preserves
1 9-inch pie crust, unbaked

Preheat oven to 300 degrees F. In a medium mixing bowl, beat egg yolks well. Add 1 cup sugar and the flour, mixing well. Stir in butter, milk and vanilla. Spread peach preserves over bottom of unbaked crust. Pour in the egg mixture and bake at 300 degrees F. for 30 to 40 minutes or until a knife inserted in the center comes out clean. Remove pie from oven. Whip egg whites until frothy and gradually add sugar beating until mixture is stiff. Spread meringue over hot custard, sealing edges to crust. Return to oven and bake for 5 minutes or until meringue is browned. Remove from oven and cool on wire rack. Serve at room temperature. Refrigerate any leftovers.

Any flavor preserves flavor can be substituted for peach preserves.