

LEMON DELIGHT CHESS PIE

Yield: 6-8 servings

Prepared pastry for a 9-inch pie plate
6 tablespoons butter, melted
1 2/3 cups sugar
4 eggs
2 tablespoons cornmeal
2 tablespoons grated lemon peel
¼ cup lemon juice
1 teaspoon vanilla

Preheat oven to 450°F. Unfold pie pastry and gently ease into pie plate. Flute pastry around edge of pie plate. In a large bowl beat together butter, sugar and eggs until smooth. Add cornmeal, lemon peel, lemon juice and vanilla. Beat until thoroughly blended. Pour into pie shell, and bake in a preheated 450°F oven for 10 minutes. Reduce heat to 350°F, and continue baking until knife inserted in center comes out clean, or about 30-40 minutes. Cool on wire rack at room temperature for no more than two hours. Serve at room temperature or chilled. Refrigerate leftovers in covered container.