

# Luscious Frozen Lemon

## INGREDIENTS:

### Crust:

- 2cc vanilla wafer crumbs (such as nilla wafers)
- ½ c melted butter

### Filling

- 6 large eggs separated
- 2 14 oz cans sweetened condensed milk
- 1 12 oz can frozen lemonade, thawed
- 1pt whipping cream, whipped
- ¾ c sugar

## METHOD:

- Combine wafers & butter then press into 13"x 9" glass baking dish
- Bake at 350 for 7 minutes, cool
- Beat yolks, add condensed milk and lemonade, fold into whipped cream.
- Pour filling into dish over crust.
- Beat egg whites until foamy, add sugar 1 Tbsp. at a time, continue beating until stiff.
- Spread egg white mixture over filling.
- Place pan 4" under the broiler and brown.
- Cover pan without crushing top and seal well with foil, freeze.
- Remove from freezer 20-25 minutes before serving.

From the kitchen of Martha Newport