

# How to prepare the tastiest treat in town



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Rebecca Key English 101 August 2, 2011 How to Prepare One of the Tastiest Treats in Town Have you ever eaten a dessert that melted in your mouth when you took a bite, or perhaps, smelled a dessert cooking that made your mouth water Today, I am going to tell you how to prepare one of the tastiest treats you will ever eat, the Lemon ??? Icebox??? Pie. This pie has taste and texture, as you will see when we bake. To begin, make sure there is a neat, clean, and large space to prepare, mix and bake. Next, organize your space by gathering all your utensils, bowls, and dishes. The items needed are: two (2) medium sized mixings bowl to blend ingredients together, one (1) beater/mixer, measuring spoons, and one (1) glass dish to bake the pie in. Once these are collected, start assembling the ingredients needed to create the pie.

Gather one-half (?) package graham crackers crumbs, three-fourths (? ) stick of butter, one can (14 ounces) of Borden Sweetened Condensed Milk, one-half (?) cup RealLemon lemon juice, one (1) teaspoon grated lemon peel, two (2) eggs (to be separated later), one-fourth (?) teaspoon cream of tartar, and one-fourth (? ) cup sugar. After getting the ingredients together, turn the oven on 325 degrees and let it pre-heat. While the oven is preheating, place the butter in the glass dish to allow for melting. This will be used later to make the graham cracker crust. Next separate the eggs placing the yolks and whites in separate mixing bowls. Now add ingredients and begin mixing. In the bowl with the yolks add and blend together the sweetened condensed milk, lemon juice, lemon peels and until thickened.

Let this set while you prepare the crust. Take the dish with the melted butter out of the oven and pour the graham cracker crumbs into the butter. Mix the

butter and crumbs together until the crumbs are saturated. Afterward mold the crumbs to the bottom and edge of the dish to form a crust. When the crust is created, place it back into the oven for five (5) minutes to allow it to harden. Now move to the meringue, so that it will be prepared as the crust is finishing. Make sure that your egg whites are room temperature before you begin. Begin to whip the egg whites and tartar until they hold a soft peak.

Gradually whip in sugar, continuing to whip until whites hold firm peaks. By this time the crust should be finished. Take the crust from the oven and place the thickened pie filling (previously prepared) on top. Then take the recently whipped meringue and spread on top. Be careful not to work the meringue too much or it will flatten. Place the finished pie into the oven until the top is golden brown, usually fifteen (15) minutes.

Finally, take the pie out of the oven and let cool. Cool for forty five (45) minutes and then place in the refrigerator. Serve cold. This delicious dish is easy to prepare and inexpensive. It will add zest to any occasion.

So prepare to give your mouth a treat and try a Lemon ??? Icebox??? Pie.