Lemon Icebox Pie
Yield: 6 servings.

1 can sweetened condensed milk
Juice from 3 lemons
3 large eggs, separated
1 graham cracker pie shell

Preheat oven to 350°.
Mix condensed milk, lemon juice, and egg yolks in a bowl using either a whisk or an electric hand mixer. Pour mixture into pie shell and refrigerate until ready to serve.

For the meringue: Whip egg whites until stiff peaks form. Spread egg whites over pie, making sure to get it up against the crust. Bake for 10 minutes or until the meringue peaks are slightly browned. Remove from oven and let sit for 20 minutes before refrigerating. Serve cold.