**Cook Lemon Meringue Pie**

**Ingredients**

**1 cup white sugar**

**2 tbsp all-purpose flour**

**3 tbsps cornstarch**

**¼ tsp salt**

**1 ½ cups water**

**½ cup lemon juice**

**2 tbsps butter**

**4 egg yolks beaten**

**1 (9 inch) pie crust, baked**

**4 egg whites**

**6 tbsps white sugar**

**Directions**

**Preheat oven to 350F. To make lemon filling, in a saucepan**

**whisk together sugar, flour, cornstarch and salt. Then add**

**water, lemon juice and stir it. Cook over medium-high heat,**

**stirring frequently, until mixture comes to a boil. Then add**

**butter, lemon zest, egg yolks and stir it. Bring to a boil and**

**continue to cook while stirring constantly until thick. Remove**

**saucepan from heat and cool completely. Pour lemon filling**

**into baked pie crust. To make meringue, in a large bowl, whip**

**egg whites until foamy. Add sugar and continue to whip until**

**stiff peaks form. Spread meringue over lemon filling. Bake in**

**preheated oven for 10 minutes, or until meringue is golden**

**brown. Remove from the oven and place on the wire rack. Let it**

**cool for 15 minutes. Serve with lemon sliced and mint leaves.**