

## Lemon Pie Filling or Pudding

1/4	cup	Egg Replacer	50 ml
1	cup	sugar	250 ml
1/4	tsp	salt	1 ml
1 1/3	cups	hot water	325 ml
1/3	cup	lemon juice	75 ml
2	tbsps	lemon rind	30 ml
1	baked	9" shell	

### Directions

In a double boiler, mix together Egg Replacer, sugar & salt. Stir until well blended.

Add water, lemon juice, lemon rind & colour.

Continue stirring until mixture reaches a rapid boil and becomes smooth & thick.

Remove from heat. Stir 5 minutes to cool. Pour into pie shell, let cool thoroughly.

Refrigerate at least 2 hours before serving.

**Pudding:** prepare as above, pour into individual serving dishes and refrigerate.