

Sour Cream Lemon Pie

1 C sugar

1/4 C corn starch

1-1/4 C milk

3 egg yolks, slightly beaten

1 tsp grated lemon rind

1/3 C lemon juice

1/4 C margarine

1 C dairy sour cream

1 ready-made graham cracker pie crust

Whipped cream

In 2-qt saucepan stir together sugar and cornstarch. Gradually stir in milk until smooth. Stir in egg yolks, lemon rind and lemon juice. Add margarine. Stirring constantly, bring to boil over medium heat and boil 1 minute. Pour into large bowl. Cover surface with waxed paper or plastic wrap. Refrigerate 40 to 50 minutes or until cool but not set. Fold in sour cream. Turn into pie crust. Refrigerate 2 hours or until firm. Garnish with whipped cream. Serves 6 to 8.