

Red Currant Pie

Ingredients

Makes 1 - 10 inch pie

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 cup butter, softened
1/2 cup white sugar
2 egg yolks
1 1/2 teaspoons grated lemon zest
2 egg whites
1/2 cup white sugar
2 teaspoons cornstarch
2 1/4 cups red currants

Directions

- . To Make Dough: In a medium bowl, sift together flour and baking powder. Mix in butter, sugar, egg yolks and lemon zest until mixture forms dough. Let rest in cool place for 30 minutes.
- . Preheat oven to 325 degrees F (165 degrees C).
- . Roll out dough and put into a spring form pan.
- . Bake in oven for 25 minutes, or until golden yellow.
- . To Make Filling: In a medium bowl, beat egg whites until stiff. Gradually stir in sugar and cornstarch; beat for 5 minutes. Fold currants into mixture and pour into pie crust.

Bake in oven for 10 minutes, or until top is lightly browned.