

# DREAMY DESSERTS

## LEMON MERINGUE PIE

Ingredients:

### Pie

1 cup sugar  
1/4 cup cornstarch  
1-1/2 cups cold water  
3 egg yolks, lightly beaten  
1/4 cup lemon juice  
1 tablespoon butter  
1/2 teaspoon McCormick® Pure Lemon Extract  
1 baked pie crust (9-inch)

### Meringue Topping

1/3 cup sugar  
1/2 teaspoon McCormick® Cream Of Tartar  
3 egg whites  
1/4 teaspoon McCormick® Pure Lemon Extract

### METHOD

Preheat oven to 350°F. Mix sugar and cornstarch in medium saucepan. Gradually stir in water until smooth. Stir in egg yolks. Stirring constantly, bring to boil on medium heat; boil 1 minute. Remove from heat. Stir in lemon juice, butter and extract. Pour hot filling into baked pie crust. For the Meringue Topping, mix sugar and cream of tartar. Beat egg whites in medium bowl with electric mixer on high speed until foamy. Gradually add sugar mixture and extract, beating until stiff peaks form. Spread meringue evenly over hot filling, sealing to edges of crust. Bake 15 to 20 minutes or until meringue is golden. Cool completely on wire rack. Store in refrigerator.

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## CARAMEL STUFFED KRISPIE BARS

Ingredients:

### Caramel filling

4 oz. caramel Kraft bits, unwrapped  
4 oz. sweetened condensed milk  
8 tbsp. butter

### Rice Krispie layer

12 tbsp. butter, halved  
10 cup Rice Krispies, halved  
8 cup mini marshmallows, split in half  
2 cup additional mini marshmallows for sprinkling

### METHOD

Line pan (9x13) with nonstick foil. Microwave caramel bits, butter and condensed milk until melted and smooth when stirred. Microwave 6 tablespoons butter and 4 cups marshmallows just a minute and stir. Stir in cereal and press into pan. Pour on the caramel. Sprinkle on the additional 2 cups marshmallows and place in freezer for 15 minutes. Use the remaining Krispie ingredients and repeat directions. Press this layer on top of the marshmallows and caramel layer and return to freezer. Switch to the refrigerator and let set for a few hours. Cut into big squares and enjoy.

**Eric Neville, Milesville**

## DUMP BARS

Ingredients:

2 cups white sugar  
1 3/4 cups flour  
1 tsp. salt  
1 cup vegetable oil  
1 tsp. vanilla  
1/2 cup cocoa  
4 eggs  
1 cup chocolate chips

### METHOD

"Dump" all ingredients except chocolate chips together in bowl. Mix with spoon. Spread in greased 9x13 pan. Sprinkle chocolate chips on top. Do not stir. Bake at 350 degrees for 30 minutes.

**Deanna Poppen, Sioux Falls**