SOUR CREAM LEMON PIE

Prebake 1- 9inch pie crust and cool

1 cup sugar
3 ½ T cornstarch
1 tsp. dried lemon peel or/ ¼ tsp lemon extract
½ cup bottled lemon juice
3 Egg yolks slightly beaten
Stir top five ingredients together in sauce pan.

Add:1 cup milk to above mixture Cook stirring constantly. Bring to boil for 1 minute

Add: 2 Tbs. oleo

Fold: in 1 cup sour cream.

Pour into baked pie shell.

Top with whipped cream when the filling has cooled.