**Lemon Chess Pie**

Ingredients

* 2 cups [sugar](http://www.food.com/about/sugar-139)
* 4 large [eggs](http://www.food.com/about/egg-142)
* 1/4 cup [butter](http://www.food.com/about/butter-141), melted
* 1/4 cup [milk](http://www.food.com/about/milk-360)
* 1 tablespoon grated [lemon rind](http://www.food.com/about/lemon-125)
* 1/4 cup [fresh lemon juice](http://www.food.com/about/lemon-juice-55)
* 1 tablespoon [all-purpose flour](http://www.food.com/about/flour-64)
* 1 tablespoon [cornmeal](http://www.food.com/about/cornmeal-59)
* 1/4 teaspoon [salt](http://www.food.com/about/salt-359)

Directions

1. Whisk together all ingredients. Use filling immediately.
2. Makes enough to fill one 9-inch pie.
3. To make Lemon Chess Pie, pour filling into 9-inch unbaked pie shell and bake at 350 degrees F for 50 minutes or until firm. Shield edges to prevent excess browning, if needed. Cool completely on a wire rack.