

## **Arizona Sunshine Lemon Pie**

### Ingredients:

1 large lemon  
4 eggs  
1 stick (8 tablespoons) melted butter  
1 teaspoon pure vanilla  
1 ½ cups sugar  
1 unbaked piecrust  
Whipped Cream or Cool Whip

### Directions:

Pre-heat oven to 350 degrees. Cut lemon in small chunks leaving rind on. Remove seeds. In a blender or food processor, blend together lemon chunks, eggs, butter, vanilla and sugar until mixture is smooth and creamy. (It should be fairly runny.) Pour into unbaked piecrust. Bake at 350 degrees for about 40 minutes.

If crust becomes too brown, cover gently with foil and finish baking. Serve with a dollop of fresh whipped cream.

**I use a blender, and blend it a LONG time, so that the rind is extremely fine.**