## Rabbi's Jordan's Meringue Pie

## **Ingredients**

4 egg whites
1 cup sugar
Whipped Cream/Whipped Topping
Mix Berries
Slices Bananas

## **Directions**

- 1. Preheat oven to 300 degrees.
- 2. Spray a pie dish with cooking spray.
- 3. Beat eggs in a large bowl until they form stiff peaks.
- 4. Slowly add in sugar and beat mixture until it becomes shiny. Move mixture to the pie dish.
- 5. Bake for 1 hour. After 1 hour, turn off oven and open the door but do not remove the pie.
- 6. Top pie with whipped cream and choice of fruit.