

Bee Gees' Macaroon & Vanilla Custard Dessert

1 ready made pie shell  
1 dozen macaroons  
1/2 cup sherry  
custard mix  
milk for custard mix  
whites of 3 eggs  
1 teaspoon sugar  
1 teaspoon lemon juice

Make the custard mix according to packet instructions.  
Crumble the macaroons into the pie shell in a foil or baking dish.  
Moisten with the sherry and then cover with the custard mix.  
Prepare the meringue by beating the egg whites, slowly add  
the sugar and beat until stiff. Beat in the lemon juice and  
pour over the custard in the pie shell.  
Bake at 325 degrees until brown.  
Serve warm  
Serves 6-8