Buttermilk Pie

1/3 cup butter or margarine

½ cup sugar

2 egg yolks, separated and reserve egg whites

4 tsp flour

¼ tsp salt

¼ tsp grated lemon rind

2 tsp lemon juice

1 1/3 cup buttermilk

2 egg whites, stiffly beaten

9-inch unbaked pastry shell

Beat butter and sugar until creamy and fluffy. Add egg yolks one at a time. Add flour, salt, lemon rind and juice. Blend in buttermilk and fold in egg whites.

Pour into pasty shell and bake at 400 degrees for 30-35 minutes or until a knife inserted between center and edge comes out clean.