



LEMON MERINGUE PIE



Ingredients

- 3 Tablespoons cornstarch
- ¼ cup fresh lemon juice
- 3 eggs, separated
- 1 9-inch baked pie shell
- 1 ½ cups granulated sugar
- 1 Tablespoon grated lemon rind
- 1 ½ cups boiling water
- 6 Tablespoons sugar

Instructions

1. Combine the cornstarch, 1 ½ cups sugar, lemon juice and lemon rind.
2. Beat the egg yolks.
3. Add this mixture gradually to the boiling water.
4. Heat to boiling over direct heat, boil gently 4 minutes. Stir constantly. When thick and smooth, pour into the baked pie shell.
5. Beat the egg whites until stiff, gradually add 6 Tablespoons sugar.
6. Spoon over the filling. Use back of a spoon and make little divots all over the top.
7. Bake 4-5 minutes in 425 degrees F oven until the tops of the divots of egg whites meringue are browned.
8. Remove from oven and let pie cool before serving.

TIPS FROM CHEF:

Make sure when you top the pie with meringue that you seal it to the pie crust edges. Otherwise, it will separate from the pie shell and will “weep” – will not be beautiful. Part of a lemon meringue, or any meringue pie, is the beautiful top. Make sure it touches every bit of the pie shell.

This meringue may be used on any cream pie filing.

This pie is delicious COLD! But it must be completely cooled, and the meringue MUST be sealed to the crust or it will separate.

Please do try this. It is not an expensive pie to make and is certainly an eye-popper to serve for company or to take to someone as a gift.

Enjoy! If you like sweet, tart and lemon, you will truly love this!

Recipe by: Granni K