

Lemon Meringue Pie

Ingredients

Crust:

- 1 1/2 cup All-purpose flour
- 1/2 - 1 tsp lemon zest
- 1/2 cup **Cold** butter or margarine
- 3-4 Tbsp Ice water

Lemon Filling:

- 1 1/2 cup Sugar
- Dash of kosher salt
- 1/3 cup + 1 Tbsp Cornstarch
- 1 1/4 cup 2% Milk (or whole milk)
- 3 Tbsp All-purpose flour
- 3 Egg yolks, slightly beaten (save whites for topping)
- 3 Tbsp Margarine or butter
- 3 tsp Lemon zest
- 3/4 cup Lemon Juice

Meringue topping:

- 3 Egg whites
- 1/4 tsp Cream of tartar
- 6 tsp Sugar
- 1/2 tsp Vanilla extract

Directions

Crust:

- Cut in the butter with the flour & lemon zest.
- Gradually add ice water until ball forms.
- Roll out dough and place in the bottom of a pie pan. Pierce bottom with a fork.
- Bake at 400° F for about 10 minutes. Set aside.

Lemon Filling:

- In a saucepan, mix together the sugar, flour & cornstarch.
- Gradually add the milk over medium heat.
- * Temper the egg yolks with the hot milk mixture and combine. (Mixture should be thick).
- Turn OFF the heat and add the butter, lemon zest & lemon juice.
- Pour into the prepared pie shell & top with the whipped meringue.
- Bake at 400° F for 10 minutes (until edges of meringue is just golden, but most is still white).

Meringue topping:

- Beat the egg whites with the cream of tartar until combined (no lumps).
- Gradually add the sugar (while continually beating) and the vanilla.
- Beat until thick & glossy with stiff peaks.

