RECIPE  
Lemon Meringue Pie

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# Ingredients

* **For the Lemon Filling:**
  + 5 large egg yolks
  + 6 tbsp cornstarch
  + 1 ⅓ cups white sugar
  + ¼ tsp salt
  + 1 ½ cups water
  + ½ cup lemon juice (even better with bare limes!)
  + 2 tsp lemon zest
  + 2tbsp butter
* **For the Meringue**
  + 1 tbsp cornstarch
  + ⅓ cup COLD water
  + ¼ tsp cream of tartar
  + ½ cup plus 2 tbsp white sugar
  + 5 large egg whites (room temp)
  + ½ tsp vanilla extract
* Pie shell

# Preparation

1. Pre-bake the pie shell: Preheat oven to 375 degrees F. Bake for 20 minutes, you can use pie weights or dry beans if you line it with foil. Remove and poke the bottom of the crust with a fork in several places to prevent bubbling. Then put the crust back in the oven by itself to bake for 15 more minutes or until it’s lightly browned. Set aside.
2. Make the lemon filling: Whisk the egg yolks in a medium bowl and set aside. Then in a medium-sized saucepan, add cornstarch,