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Classic Lemon Meringue Pie

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INGREDIENTS:

- 1) 346.50 grams of Sugar, Granulated (1 3/4 Cups)
- 2) 48.00 grams of Cornstarch (6 Tablespoons)
- 3) 1.00 grams of Salt, Kosher Coarse (1/4 Teaspoon)
- 4) 118.29 grams of Water (1/2 Cup Room-temperature)
- 5) 354.88 grams of Water (1 1/2 Cups Boiling)
- 6) 120.00 grams of Lemon Juice (1/2 Cup Fresh Squeezed))
- 7) 54.00 grams of Egg, Large Yolk (3 Cups)
- 8) 28.25 grams of Butter (2 Tablespoons)

INSTRUCTIONS:

- 1) Mix the sugar, cornstarch, salt, the 1/2 cup room-temperature water, and lemon juice in a medium saucepan. Cook the mixture on low, stirring until everything has just combined. Add the egg yolks, one at a time, stirring constantly. Add the butter and stir until it has melted. Add the 1 1/2 cups boiling water while stirring constantly.
- 2) Simmer the mixture, continue to stir, until it has the texture of a thick pudding.

BAKED GOOD

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