


Grandma's Lemon Meringue















One 9-inch pie
30 Min - Prep time
10 Min - Cook time
40 Min - Total

INGREDIENTS

-  1 cup white sugar
-  2 tablespoons all-purpose flour
-  3 tablespoons cornstarch
-  1/4 teaspoon salt
-  1 1/2 cups water
-  2 lemons, juiced and zested
-  2 tablespoons butter
-  4 egg yolks, beaten
-  1(9 inch) pie crust, baked
-  4 egg whites
-  6 tablespoons white sugar

DIRECTIONS

- 1. Preheat Oven:** Preheat oven to 350 degrees F (175 degrees C).
- 2. Make Lemon Filling:** In a medium saucepan ...
 -  Whisk together 1 cup sugar, flour, cornstarch, and salt.
 -  Stir in water, lemon juice and lemon zest.
 -  Cook over medium-high heat, stirring frequently, until mixture comes to a boil.
 -  Stir in butter.
 -  Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture.
 -  Whisk egg yolk mixture back into remaining sugar mixture.
 -  Bring to a boil and continue to cook while stirring constantly until thick.
 -  Remove from heat.
 -  Pour filling into baked pastry shell.
- 3. Make Meringue:** In a large glass or metal bowl ...
 -  Whip egg whites until foamy.
 -  Add sugar gradually, and continue to whip until stiff peaks form.
 -  Spread meringue over pie, sealing the edges at the crust.
- 4. Bake:** Bake in preheated oven for 10 minutes, or until meringue is golden brown.

USER COMMENTS

This is a very fun recipe to follow, because Grandma makes it sweet and simple. This pie is thickened with cornstarch and flour in addition to egg yolks, and contains no milk.

- Emilie S.

Q: What do you call an ape who loves pie?
A: A meringue-utan.

- Vickie K.

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