

Grandma's Lemon Meringue Pie



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

INGREDIENTS

- Pie 1 cup white sugar
- Pie 2 tablespoons all-purpose flour
- Pie 3 tablespoons cornstarch
- Pie 1/4 teaspoon salt
- Pie 1 1/2 cups water
- Pie 2 juiced and zested
- Pie 2 tablespoons butter
- Pie 4 egg yolks, beaten
- Pie 1 (9 inch) pie crust, baked
- Pie 4 egg whites
- Pie 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 ...
 - Pie Whisk together 1 cup sugar, flour, cornstarch, and salt.
 - Pie Stir in water, lemon juice and lemon zest.
 - Pie Cook over medium-high heat, stirring frequently, until mixture comes to a boil.
 - Pie Stir in butter.
 - Pie Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture.
 - Pie Whisk egg yolk mixture back into remaining sugar mixture.
 - Pie Bring to a boil and continue to cook while stirring constantly until thick.
 - Pie Remove from heat.
 - Pie Pour filling into baked pastry shell.
3. **Make Meringue:** In a large glass or metal bowl ...
 - Pie Whip egg whites until foamy.
 - Pie Add sugar gradually, and continue to whip until stiff peaks form.

4.  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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