

Lemon Meringue Pie

1 ½ c. sugar
1/3 c. corn starch
½ tsp. salt
1 1/3 c. water
3 egg yolks
3 T butter
¼ c lemon juice
lemon zest

(can add more lemon to taste)

mix the salt, sugar and cornstarch. add the 3 egg yolks. Heat on medium to form a rue. Slowly add the water (add a small amount and whisk, repeat).

Look into the rue method if confused.

Let it cook at a low boil for about a minute once all the water is in it, but stir vigorously to keep from sticking.

Take off heat. Add butter and lemon.

Put in the pie crust. Cool in the fridge with a saran wrap cover adhered to the lemon to keep a crust from forming.

Meringue

1 c sugar
1 c water

in sauce pan on medium heat. Let become syrupy.

~ 8-12 egg whites

froth in a mixer on high

add ½ tsp cream of tartar

keep beating until floppy peaks

very slowly, while mixer running, pour in syrup

beat until shiny and stiff peaks

Cover pie, bake @ 400 until peaks are golden brown and beautiful ☺