

Graham Cracker Pie Crust

1 1/4 cup graham crackers, finely crushed
2 tbsp sugar
1/2 tsp salt
3/4 stick butter, melted

Mix crumbs and sugar. Stir into melted butter. Mix well. Press firmly on bottom and sides of 9 inch pie pan. Chill one hour before filling or bake crust in oven 375 degrees for 7 minutes. Cool before filling.

Lemon Meringue Pie

1 nine-inch, pricked, baked pastry shell
2/3 cup granulated sugar
2 tbsp all-purpose flour
3 tbsp cornstarch
1/4 tsp salt
1 1/2 cups hot water
3 eggs, separated
2 lemons (grate rind, then extract 6 tbsp juice)
2 tsp butter
6 tbsp granulated sugar

In a saucepan, combine the 2/3 cup sugar, flour, cornstarch and salt, then stir in the hot water. Cook over medium heat, stirring constantly, until thick and transparent, about 5 minutes. Remove from the heat. In a bowl, blend the yolks, then whisk half the sugar mixture into the yolks and pour it back into the saucepan. Return it to the heat and whisk constantly until the mixture thickens, without boiling. Add the lemon juice, grated rind and butter. Set the hot saucepan in a bowl of cold water to cool the mixture, about 5 minutes. Pour the filling into the baked pastry shell.

To make the meringue, whisk egg whites on medium speed in an electric mixer, or by hand with a balloon whisk, until soft peaks form. Slowly sprinkle in the 6 tbsp sugar, a spoonful at a time, while beating, until the meringue is stiff and shiny. Spread the meringue over the warm filling without leaving any lemon mixture exposed, mounding in the centre. Use the back of a spoon to make small peaks in the meringue like a rough sea. Bake the pie in a preheated 375-degree F oven until golden, for about 8 minutes. Watch the pie closely so the meringue doesn't overcook, causing unwanted beads of moisture to form. Cool pie for 15 minutes before serving.