

Lemon Meringue Pie

Ingredients:

Base:

1 1/3 cup Graham Cracker
Crumbs
1/3 cup butter

Filling:

4 egg yolks
2 tbsp lemon rind (from approx.
4 lemons)
½ cup lemon juice (from
approx.. 4 lemons)
1 ¼ cups granulated sugar
6 tbsp cornstarch
2 cups water
3 tbsp butter

Meringue:

4 egg whites
¼ tsp cream of tartar
6 tbsp granulated sugar

Prep Time:

60 minutes

Cook Time:

20 minutes

Total Time:

60 minutes

You may be wondering, really Lemon Meringue Pie for the holidays? This year, my sister-in-law specifically requested I bring this pie. And yes, this is one of my husband's favourite pies. A Lemon Meringue Pie may not be a typical holiday dessert. No matter the occasion it is always delicious.



Directions:

1. Prepare the base. Melt the 1/3 cup of butter; then add the Graham Cracker Crumbs. Mix well together. Then press into a 9 inch pie plate that has been prepared.
2. Bake the base in the oven for 10 minutes at 350. Then remove to cool.
3. Prepare the filling. In a heavy saucepan combine sugar and cornstarch.
4. Stir in 2 cups of water, stirring as you do this, over medium heat. Turn heat down.
5. Add egg yolks, butter, lemon juice and rind and whisk mixture together, until small bubbles start to appear. Remember to taste, to ensure you have the tart or sweetness you prefer. Turn off the heat and continue to whisk the filling. It should start to feel thicker.
6. Pour into the Graham Cracker Crumb Base. Then let cool for a few minutes.
7. Prepare the meringue. Beat the egg whites with cream of tartar and sugar until the mixture holds soft peaks.
8. Spoon over filling and decorate with knife or fork with your preferred design.
9. Bake at 350 until the meringue is a golden brown. Keep a close eye on this.

Remove from the oven. Then cool at room temperature for a minimum of 2 hours. Suggest making this the day before you would like to serve it.