

Lemon Meringue Pie

Ingredients

Lemon Filling

- 3 egg yolks
- 1 ½ cups sugar
- ⅓ cup plus 1 tbsp cornstarch
- 1 ½ cups water
- 3 tablespoons butter or margarine
- 2 teaspoons grated lemon peel
- ½ cup lemon juice
- 2 drops yellow food color, if desired

Meringue

- 3 egg whites
- ¼ tsp cream of tartar
- 6 tbsp sugar
- ½ teaspoon vanilla

Directions

1. Pie Crust - Use the Flaky Pie Crust Recipe
2. Reduce oven temperature to 400°F.
3. Separate the eggs - yolks in a small bowl and whites in a medium size bowl

Make the filling first

1. Beat egg yolks with fork and set them aside.
2. In 2-quart saucepan, mix sugar and cornstarch; gradually stir in water. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute.
3. Immediately stir at least half of hot mixture into the egg yolks; and then stir back into hot mixture in saucepan. Boil and stir 2 minutes; remove from heat.
4. Stir in butter, lemon peel, lemon juice and food color. Pour into pie crust.

Make the meringue second

1. In medium bowl, beat egg whites and cream of tartar with electric mixer on high speed until foamy.
2. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. ***Do not underbeat.***
3. Beat in vanilla.
4. Spoon onto hot pie filling. ***Spread over filling, carefully sealing meringue to edge of crust to prevent shrinking or weeping.***
5. Bake 8 to 12 minutes or until meringue is light brown. Cool away from draft 2 hours. Cover and refrigerate cooled pie until serving. Store in refrigerator.