

# Lemon Meringue Pie



## Ingredients:

### Pie Crust:

1 1/4 cups all-purpose flour  
1/2 teaspoon salt  
1/2 cup (1 stick) cold unsalted butter, cubed  
3-4 tablespoons ice water

### Filling:

1 1/4 cups granulated sugar  
5 large egg yolks  
1/3 cup cornstarch  
1/4 teaspoon salt  
1 1/3 cups water  
1/2 cup (120ml) fresh lemon juice  
1 tablespoon lemon zest  
2 tablespoons unsalted butter, softened

### Meringue:

5 large egg whites, at room temperature  
1/2 teaspoon cream of tartar  
1/2 cup granulated sugar  
1/8 teaspoon salt



## Instructions:

1. **Make the pie crust:** Combine flour and salt in a bowl. Using a pastry cutter or your fingers, cut in the butter until it resembles coarse crumbs. Gradually add ice water, 1 tablespoon at a time, until the dough just comes together. Form into a disc, wrap in plastic wrap, and refrigerate for at least 30 minutes.
2. **Preheat oven to 350°F (175°C).** On a lightly floured surface, roll out the dough to a 12-inch circle. Transfer to a 9-inch pie plate and press into the bottom and sides. Crimp the edges decoratively.
3. **Blind bake the crust:** Prick the bottom of the crust with a fork. Line with parchment paper and fill with pie weights or dried beans. Bake for 15 minutes, then remove the weights and parchment paper and bake for 5-10 minutes more, until lightly golden brown.
4. **Make the filling:** In a saucepan, whisk together sugar, cornstarch, and salt. Gradually whisk in water, lemon juice, and zest. Bring to a boil over medium heat, whisking constantly. Reduce heat and simmer for 1 minute, until thickened and translucent.
5. **Temper the egg yolks:** In a bowl, whisk the egg yolks. Slowly whisk about 1/4 cup of the hot lemon mixture into the yolks, then whisk the yolk mixture back into the saucepan. Cook over low heat, stirring constantly, until thickened slightly, about 1-2 minutes. Do not boil. Remove from heat and stir in butter until melted and smooth.
6. **Pour** the filling into the pre-baked pie crust and let cool slightly.
7. **Make the meringue:** In a clean bowl fitted with a whisk attachment, beat the egg whites and cream of tartar on medium speed until foamy. Gradually add the sugar, a tablespoon at a time, and beat until stiff peaks form. Add the salt and beat for a few seconds more.
8. **Spread** the meringue over the cooled filling, making sure to seal the edges to the crust. Using a spoon or spatula, create peaks and swirls in the meringue.
9. **Bake** the pie for 15-20 minutes, or until the meringue is golden brown. Turn off the oven and leave the pie inside with the door slightly ajar for 30 minutes, to prevent the meringue from deflating.
10. **Let the pie cool** completely before serving. It's best served at room temperature.