

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.

