

Lemon Meringue Pie

Recipe from our Jan-Mar 2012 Newsletter

Pie Crust:

1-½ cups flour

½ cup shortening

Water as needed



Preheat oven to 400°.

1. Blend the flour and shortening together until coarse crumbs form. Add water just until the dough holds together. Roll out evenly on a flat, flour-covered surface to a thickness of about 1/4 inch.
2. Fold the dough in half and lift into a 9" pie pan. Unfold the dough and seal it around the rim by pinching between your thumb and index finger.
3. Poke the dough in several places with a fork. Place a layer of dried beans in the bottom of the crust and bake at 400° until golden brown (12 to 15 minutes). Set the crust aside to cool. Remove beans from crust after cooled.

Lemon Pie filling:

2 cups sugar

1/2 cup cornstarch

2 cups water

1/2 cup + 1 Tbs. lemon juice

1-1/2 Tbs. grated lemon rind

4 Tbs. butter

4 yolks from extra large eggs (slightly beaten)

1. Mix the sugar and cornstarch together in a saucepan. Gradually stir in the water. Cook over medium heat, stirring constantly, until the mixture thickens and 2 or 3 large bubbles come to the top of the mixture. Boil two minutes, stirring constantly.

2. Slowly stir 1/2 cup of the mixture into the egg yolks. Return the egg yolk mixture to the saucepan and stir constantly for another 2 minutes. Remove from the heat and add the butter, lemon juice, and lemon rind, stirring until smooth after each addition. Set aside.

Meringue:

4 extra large egg whites

2 Tbs. sugar

1. Beat the egg whites until stiff peaks form. Add the sugar gradually while continuing to beat.
2. Pour the filling into the cooled pie shell.
3. Use a spoon to seal the meringue to the crust (touch meringue to crust all around) and to form peaks with the meringue.
4. Place the pie back in a 400° oven just until the meringue starts to brown (about 5 min.). Cool and serve.