

Lemon Meringue Pie

From Diana James-Cairns

This classic pie has been a well-loved favorite for generations.

By **BHG Test Kitchen** | Updated on November 2, 2020

Prep Time: 45 mins

Cool Time: 1 hr

Bake Time: 15 mins

Total Time: 45 mins

Servings: 8

Yield: 1 pie

Ingredients

1½ cup sugar
3 tablespoon cornstarch
3 tablespoon all-purpose flour
1½ cup water
3 slightly beaten egg yolks
2 tablespoon butter, cut up
½ teaspoon finely shredded lemon peel
⅓ cup lemon juice
3 egg whites
1 teaspoon lemon juice
6 tablespoon sugar

Baked Pastry Crust

1¼ cup all-purpose flour
¼ teaspoon salt
⅓ cup shortening
4 tablespoon cold water

Directions

Step 1

Prepare Baked Pastry Crust. In a medium saucepan stir together the 1–1/2 cups sugar, the cornstarch, and flour; gradually stir in water. Bring to boiling, stirring constantly. Reduce heat; cook and stir over medium heat for 2 minutes. Remove from heat. Gradually stir about 1 cup of the hot mixture into beaten egg yolks; pour yolk mixture into remaining hot mixture in saucepan. Bring to a gentle boil; cook for 2 minutes more, stirring constantly. Remove

from heat; stir in butter and shredded lemon peel. Slowly stir in 1/3 cup lemon juice. Keep filling warm while preparing the meringue.

Step 2

For meringue, in a large mixing bowl beat egg whites and 1 teaspoon lemon juice with an electric mixer on medium speed about 1 minute or until soft peaks form. Gradually add 6 tablespoons sugar, beating on high speed about 4 minutes or until stiff peaks form and sugar dissolves. Pour warm filling into cooled crust. Immediately spread meringue over filling, carefully sealing to edge of crust to prevent shrinkage*. Bake in a 350 degree F. oven for 15 minutes. Cool on rack for 1 hour. Chill 3 to 6 hours before serving. Makes 8 servings.

Baked Pastry Crust

Baked Pastry Crust:

Step 1

In a medium mixing bowl stir together all-purpose flour and salt. Using a pastry blender, cut in shortening until pieces are pea-size. Sprinkle cold water 1 tablespoon at a time over flour-shortening mixture until all the dough is moistened. Form dough into a ball. On a lightly floured surface, roll dough to a 12-inch circle. Ease pastry into 9-inch pie plate, being careful not to stretch pastry. Trim and flute edge. Prick bottom and sides well with fork. Line pastry with double thickness of foil. Bake in a 450 degree F. oven for 8 minutes. Remove foil and bake 5 to 6 minutes more or until golden. Cool.

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Bakers sometimes notice that their meringues "weep" after baking. The key is to spread the meringue over the pie filling while it's still very warm.