



Lemon Meringue Pie

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Prep: 30 min; Cook: 10 min; Bake: 25 min; Cool: 2 hr
* 8 servings

Use the egg whites left over from separating eggs for the lemon filling to make the meringue. Letting the egg whites stand at room temperature is okay for up to 30 minutes. They'll beat up well after being out of the refrigerator for a short time.

Pastry for One-Crust Pie (page 117), Buttermilk Pastry (page 121) or Pat-in-the-Pan Oil Pastry (page 121)
Meringue for 9-Inch Pie (page 190)

- 3 large egg yolks (reserve egg whites for meringue)
- 1 1/2 cups sugar
- 1/3 cup plus 1 tablespoon cornstarch
- 1 1/2 cups water
- 3 tablespoons butter or stick margarine*
- 2 teaspoons grated lemon peel
- 1/2 cup lemon juice
- 2 drops yellow food color, if desired

1. Bake pastry for baked One-Crust Pie.
2. Heat oven to 350°. Complete step 2 of Meringue for 9-Inch Pie.
3. While sugar mixture for meringue is cooling, beat egg yolks with fork in small bowl; set aside. Mix sugar and cornstarch in 2-quart saucepan. Gradually stir in water. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute.
4. Immediately stir at least half of the hot mixture into egg yolks, then stir back into hot mixture in saucepan. Boil and stir 1 minute; remove from heat. Stir in butter, lemon peel, lemon juice and food color. Press plastic wrap on filling to prevent a tough layer from forming on top.
5. Complete step 3 of meringue recipe. Pour hot lemon filling into pie crust. Spoon meringue onto hot lemon filling. Spread over filling, carefully sealing meringue to edge of crust to prevent shrinking or weeping.
6. Bake 15 minutes or until meringue is light brown. Cool away from draft 2 hours. Cover and refrigerate cooled pie until serving. Store covered in refrigerator.