

Lemon Meringue Pie - Daryl's Favourite!!

Single	Multiple
1 -	2 -
3 Tbsp	6 Tbsp
3 Tbsp	6 Tbsp
1 1/2 Cup	3 Cup
1/2 Tsp.	1 Tsp.
1 1/2 Cup	3 Cup
1 Tbsp	1 Tbsp
1/3 Cup	2/3 Cup
3 -	6 -
5 -	10 -
3 Tbsp	? Tbsp
1/4 Tsp.	? Tsp.
1 Pinch	? Pinch

9-inch Pie Crust - Pre Baked.

All Purpose Flour

Cornstarch

White Granulated Sugar

Salt

Boiling Water

Butter

Freshly Squeezed Lemon Juice

Egg Yokes, slightly beaten. Reserve whites for meringue.

- ☐ Mix dry ingredients together. Slowly add boiling water. Stir well.
- ☐ Heat on low until mixture boils, stirring all the time. Let boil 3 - 4 minutes.
- ☐ Add butter, lemon juice and egg yokes. Stir.
- ☐ Bring to a boil and cook for 2 - 3 minutes longer.
- ☐ Cool

Egg Whites (3 or 6 reserved from filling + extra).

White Granulated Sugar

Vanilla

Cream of Tartar

- ☐ Preheat oven to 400 F (205 C)
- ☐ Beat egg whites and cream of tartar until soft peaks are formed.
- ☐ Gradually add sugar. Beat until stiff.
- ☐ Fold in Vanilla.
- ☐ Pile onto pie. Make sure edges touch crust to prevent shrinking.
- ☐ Bake at 400 F (205 C) until golden brown. Approximately 10 - 12 minutes.
- ☐ Set pie on cooling rack to cool.

Yield: Single: 1 pie, Multiple: 2 pies

Comments: 1) Can add 1/4 cup sugar to filling if a sweeter pie is desired.

2) Allow filling to cool completely before serving.