

LEMON PIE

Ingredients

Shell:

1 1/4 cups graham cracker crumbs
1 Tbsp granulated sugar
1/4 cup butter

Meringue:

3 egg whites, room temp
3 Tbsp granulated sugar

Filling:

1 cup granulated sugar
1/4 cup cornstarch
1/4 tsp salt
3 egg yolks
1 1/2 cups water
Grated zest of 1/2 lemon
1/4 cup lemon juice
1 Tbsp butter

Directions

1. For the shell: In a microwave-safe bowl, combine graham cracker crumbs, sugar, and butter. Microwave on medium-low (30%) for about 2 minutes or until butter is melted. Stir to combine and press into pie plate.
2. For filling: In a saucepan, whisk together sugar, cornstarch, salt, egg yolks, water, lemon zest, lemon juice, and butter. Cook over medium heat, whisking constantly, for about 8 minutes or until thickened. Spoon into pie shell.
3. For the meringue: In a bowl, using an electric mixer, beat egg whites until soft peaks form. Gradually beat in sugar. Beat until stiff, glossy peaks form. Spoon meringue on top of the filling, spreading to cover filling entirely and making sure meringue touches the crust.
4. Bake in preheated oven for about 10 minutes or until meringue is golden. Let cool completely in pie plate on a wire rack.

Serves 6

Source: *The Best 30-Minute Vegetarian Recipes* (Morin)