

# Lemon Meringue Pie



## *Ingredients*

### Sugar Pastry

8 oz flour  
5 oz Margarine  
4 oz Sugar  
1 Eggs

### Pie Filling

3 Lemons  
4 oz Sugar  
1 ½ oz Corn Starch  
1 oz Butter  
2 Egg Yolks  
½ Pint (300ml) Water

### Meringue Top

3 Egg Whites  
6 oz Sugar

## *Directions*

**Pastry** - Preheat oven to 375°F. In a large bowl cream together the margarine, sugar and eggs until smooth. Gradually add flour and mix to a soft dough. Let the dough rest a little. Roll out pastry on a floured surface. Place in pie plate or dish. Trim off the overhang. Flute crust edge using fingers. Bake for 15 minutes. Remove. Turn oven down to 300°F

**Filling** - In a medium saucepan add grated lemon peel, sugar, cornstarch and a little of the water. Mix together to make a smooth paste. Whisk in the remaining water and cook over a medium heat until the mixture thickens and comes to the boil. Boil 1 minute. Remove from heat and beat in butter. Squeeze the juice from 2 lemons and add 5 tablespoons of juice and beat into lemon mixture. Separate 2 Eggs and add the yolks one at a time to the mixture and beat well. Set aside to cool. Spoon the cooled lemon mixture into the pastry.

**Meringue** - Separate one more egg, then place the 3 egg whites in clean, dry bowl and whisk until mostly stiff. Whisk in the sugar about a third at a time and continue whisking until mixture is stiff. Spread or pipe meringue over filling. Bake pie in center of oven for 50-60 minutes until the meringue has dried out to a crisp honey beige. Cool for at least 20 minutes before serving.

