



## Classic Lemon Meringue Pie

Jean Trebek's Reliable Recipes | [insidewink.com](http://insidewink.com)

A Pie Lover's Dream Come True! Homemade pie crust, velvety lemon custard filling, and lusciously sweet meringue topping. I haven't always had the best of luck in making a lemon meringue pie...but I was determined, and finally accomplished it by adapting this recipe.

### Quick Recipe Tip:

Take your time in preparing it. Read the recipe over a couple of times and make sure you have all the ingredients on hand and most importantly...have fun!

### INGREDIENTS:

#### -for the CRUST:

1 1/4 cups all-purpose flour  
1 1/2 teaspoons granulated sugar  
1/2 teaspoon salt  
1/2 cup unsalted butter, very cold and cut into cubes  
2 – 4 Tablespoons ice cold water

#### -for the LEMON FILLING:

5 egg yolks  
1 1/2 cups water  
1 1/4 cups granulated sugar  
5 Tablespoons cornstarch  
1/4 teaspoon salt  
1/2 cup fresh lemon juice (2 -3 lemons)  
1 1/2 Tablespoons lemon zest  
2 Tablespoons unsalted butter

#### -for the Meringue:

5 egg whites – room temperature  
1/2 teaspoon cream of tartar  
1/2 teaspoon vanilla extract  
Pinch salt 1/3 cup granulated sugar

## **DIRECTIONS:**

### **To make the pie crust.**

In a large bowl, (or food processor) lightly incorporate the flour, sugar and salt.

Add the cold butter cubes, and pulse into large pea-sizes bits remain.

Add 2 Tablespoons of the ice water and use a rubber spatula or pulse together such that the dough comes together, if it seems dry and crumbly add more water.

Turn the dough out onto a lightly floured work surface and bring it together using your hands.

Quickly roll out the dough to a 13-inch circle, picking it up and doing a quarter turn after every couple of rolls to keep it from sticking.

Transfer the dough to a 9-inch pie plate and gently press it into the bottom and up the sides.

Trim the dough to 1 inch beyond the lip of the pie plate.

Tuck it under itself so it is flush with the edge of the pie plate.

Flute the edges by pressing with a finger or tines of a fork, then refrigerate the dough-lined plate for at least 2 hours.

Remove the chilled pie dough from the refrigerator.

Line with a large piece of aluminum foil, pressing it firmly into the edges of the pie dough and over the edges of the crust.

Fill the now foil-lined pie plate with granulated sugar (you could also use beans or pie weights, but sugar is the best).

Partially bake for 25-30 minutes in a 350 degrees F oven.

Remove from the oven and let sit for 5 minutes, then carefully remove the foil and sugar (you can pour the sugar into a container to use again).

Reduce the oven temperature to 325 degrees F.

### **To make the lemon filling:**

Use a medium bowl, whisk the egg yolks together and set aside.

In a medium saucepan, whisk together the water, sugar, cornstarch, salt, lemon juice, and lemon zest.

Set over medium heat and cook, whisking occasionally, until it is bubbly and thickened. 4 to 6 minutes.

Reduce the temperature to low.

Very gradually, whisk about half of the hot lemon mixture into the beaten egg yolks, then scrape the mixture back into the saucepan.

Increase the heat back to medium and cook until the mixture is thick and large bubbles are breaking on the surface, 1 or 2 minutes.

Remove the pan from the heat and whisk in the butter until melted.

Pour the filling into the pie crust and smooth into an even layer.

Place a piece of plastic wrap against the surface of the filling to keep it warm and prevent a film from forming while you prepare the meringue.

### **To make the meringue:**

Use an electric mixer with the whisk attachment.

Beat the egg whites on a medium speed until frothy, then add the cream of tartar, salt, and vanilla extract.

Increase the mixture speed to medium-high and beat to soft peaks.

While continuing to beat the egg whites, gradually add the granulated sugar and beat until glossy and stiff peaks form.

Remove the plastic wrap from the top of the filling and spread the meringue on top.

Be sure that the meringue is touching the crust the entire way around to prevent the meringue from weeping.

You can make decorative swirls with the back of a spoon, or swooping motions with a spreader knife...making little peaks over the top of the pie.

Place pie in oven (you have previously heated the oven to 325 degrees) and bake until the meringue is gold brown on top, 15 – 18 min.

Keep an eye on it...check on the pie often.

Remove from the oven and place on a wire rack.

Cool for 1 hour, then place in the refrigerator and chill for at least 4 hours before serving.

Enjoy!

*Recipe adopted from Brown Eyed Baker*

**Find more of Jean Trebek's Reliable Recipes at  
[insidewink.com](http://insidewink.com)**