

Lemon Meringue Pie

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Ingredients:

1 baked pastry shell.
5 medium egg yolks, beaten slightly.
5 medium egg whites.
2 cups of water.
1 ½ cups of sugar.
½ cup of cornstarch.
½ cup of sugar.
½ cup of lemon juice.
2 tablespoons of butter.
1 tablespoon of grated lemon peel.
½ teaspoon of cream of tartar.
Pinch of salt.

Directions:

In a suitably sized saucepan, blend the cornstarch, sugar and salt; then gradually stir in the water.

Cook over medium heat, stirring frequently. Bring to the boil and boil for 60 seconds.

Gently stir half of the mixture into the egg yolks; then stir the yolk mixture into the saucepan.

Cook over a low heat, constantly stirring, for another 2 minutes.

Remove from the heat and add the butter, lemon juice and grated lemon rind.

Allow to cool slightly, then pour into the baked pastry shell.

Heat your oven to 350°F (175°C).

Beat the egg whites and cream of tartar until they turn foamy.

Gradually add half a cup of sugar.

Continue to beat until the meringue forms hard, glossy peaks.

Swirl the meringue onto the pie filling with a starsol spoon.

Bake for 20 minutes.