

# Sunday Lemon Meringue Pie

Recipe courtesy of [ohiosoutherner.com](http://ohiosoutherner.com)

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## INGREDIENTS (6-8 SERVINGS)

- 1 refrigerated pie crust
  - 1 1/4 cups sugar
  - 1/3 cup cornstarch
  - 1/4 tsp salt
  - 1 1/4 cups water
  - 4 egg yolks
  - juice from 2 lemons (approximately 1/2 cup)
  - 2 tsp lemon zest
  - 3 tbsp butter
  - 4 egg whites
  - 1/2 tsp cream of tartar
  - 1/2 cup sugar
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## DIRECTIONS

1. Remove one of the pie crust from the package and place in the pie plate pressing it into the bottom and sides. Crimp and flute the edges and prick the bottom and sides of the crust with a fork. Bake for 9-11 minutes at 450 degrees or until lightly browned. Cool and set aside. Of course you can always make a homemade crust.
2. To make the filling, zest the lemons and then place the juice in a measuring cup. If your lemons don't produce enough juice for 1/2 cup, then juice another lemon.
3. Beat the egg yolks in a small bowl and set aside.
4. Combine 1 1/4 cups of sugar, cornstarch and salt in a saucepan. Gradually stir in the water mixing all the ingredients. Cook the filling over medium heat for approximately 6 to 8 minutes. Keep stirring the entire time until the mixture comes to a boil and is thickened. Add some of the sugar mixture to the egg yolks to temper the eggs. Add the egg mixture to the saucepan and continue stirring for 2-3 minutes or until the mixture is thickened. Remove from the heat. Whisk in the lemon juice, zest and butter. Set aside.
5. Beat the egg whites and cream of tartar at a medium speed until foamy. Beat at high speed and gradually add 1/2 cup sugar until stiff peaks form. You will notice how glossy the meringue is when finished.
6. Pour the hot filling into the cooled pie crust. Spread the meringue over the filling. Make sure to completely seal the filling to the crust. If you don't the meringue will weep and make the pie soggy. Take Your Time. Bake the pie for 20-25 minutes until

the meringue is browned lightly. Cool at room temperature for at least 2 hours. Store the leftovers in the refrigerator if you have any.