

# Lemon Meringue Pie

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Around our house this is the 'Birthday' pie, so much more enjoyable than a cake. For crusts you can use a graham cracker crust, or a more traditional 3-2-1 pie dough, or even sweet tart dough; It's your pie after all. Making / cooking meringue can be an art unto itself, but don't get bogged down because it might not look pretty, or doesn't fluff up - take a look at our how to make meringue video for tips.

## Ingredients:

- 4       tblsp corn starch
- 5       tblsp flour
- 1       cup sugar
- 13/4cup boiling water
- 3       egg yolks

1       tblsp butter  
1/3      cup lemon juice  
1 1/2tsp lemon zest

Save egg whites for Meringue

### **Method:**

- In the top section of a double boiler, or a pyrex bowl over a pot of water, mix cornstarch, flour, and sugar. Stir in boiling water and cook over direct heat until there is no taste of starch.
- Beat egg yolks and temper with starch mixture, then add egg yolks to starch mixture and blend thoroughly.
- Stir constantly over boiling water until thickens.
- Remove from heat and stir in remaining ingredients.
- Cool slightly and pour into prepared pie shell. (shell should be blind baked first)
- Cover with meringue, and cook as directed in meringue recipe.