



Grandma's Lemon Meringue Pie

Ingredients

For the Lemon Filling

- 1 cup white sugar
- 2 tablespoons all-purpose flour
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 1/2 cups water
- 2 medium lemons, juiced and zested
- 2 tablespoons butter
- 4 egg yolks, beaten
- 1 (9-inch) baked pie crust

For the Meringue

- 4 egg whites
- 1/2 cup white sugar

Instructions

Step 1: Preheat Oven

Preheat your oven to 325°F (165°C). Make sure the pie crust is baked and ready.

Step 2: Make the Lemon Filling

In a medium saucepan, whisk together the sugar, flour, cornstarch, and salt.

Stir in water, lemon juice, and lemon zest.

Cook over medium-high heat, stirring frequently, until the mixture comes to a boil.

Stir in the butter.

Step 3: Temper the Egg Yolks

Place egg yolks in a small bowl. Gradually whisk in about 1/2 cup of the hot lemon mixture to temper.

Slowly pour the tempered egg yolk mixture back into the saucepan, whisking constantly.

Step 4: Thicken and Fill

Bring the mixture back to a gentle boil, stirring constantly until thickened.

Remove from heat and pour the filling into the pre-baked pie crust.

Step 5: Make the Meringue

In a clean glass, metal, or ceramic bowl, beat the egg whites with an electric mixer until foamy. Gradually add sugar and continue beating until stiff peaks form.

Step 6: Assemble the Pie

Quickly spread the meringue over the hot lemon filling.

Make sure to seal the meringue to the crust edges to prevent shrinking.

Use a spoon to create decorative peaks on the surface if desired.

Step 7: Bake

Bake the pie for 20 to 25 minutes, or until the meringue is golden brown.

Step 8: Cool and Serve

Let the pie cool completely before slicing. Serve and enjoy the sweet-tart perfection!