



Recipe of the Month

Lemon Meringue Pie

Dessert | Vegetarian | Dessert | All year round

30 minutes  |   

1 Ready Crust® Shortbread Pie Crust

1 cup sugar

1/4 cup cornstarch

1 cup water

2 egg yolks, beaten

1 tablespoon margarine or butter

2 teaspoons grated lemon peel

1/4 cup lemon juice

3 egg whites

1/2 teaspoon vanilla

1/4 teaspoon cream of tartar>

1/3 cup sugar

1. In medium saucepan stir together 1 cup sugar and cornstarch. Stir in water. Cook and stir over medium heat until mixture thickens and boils.
2. Gradually stir about half of hot mixture into egg yolks. Return egg yolk mixture to mixture in saucepan. Cook and stir until mixture boils. Boil gently for 2 minutes, stirring frequently. Remove from heat.
3. Stir in margarine or butter and lemon peel. Gently stir in lemon juice. Keep warm.
4. In small mixing bowl beat egg whites, vanilla and cream of tartar on high speed of electric mixer until foamy. Gradually add 1/3 cup sugar, beating until stiff peaks form.
5. Spread lemon mixture in crust. Spread meringue over top, sealing to edge of crust. Bake at 350°F for 15 minutes or until golden brown. Cool on wire rack for 1 hour. Refrigerate at least 3 hours. Store in refrigerator.