

# Lemon Meringue Pie

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Source: Lucy Peters

*Lucy's note: This was my sister Rosie's specialty. She made the BEST lemon pie. She made it often for Grandma and Grandpa. It was the only pie that they truly enjoyed!*

**1 pie shell, 9" baked**  
**1/4 cup flour**  
**5 tablespoons cornstarch**  
**1 teaspoon Salt**  
**1 1/2 cups sugar**  
**2 1/4 cups boiling water**  
**3 egg yolks (reserve whites for meringue)**  
**1/2 cup lemon juice, plus 1 tablespoon zest**  
**1 teaspoon butter**  
**1/4 teaspoon cream of tartar**  
**3 tablespoons sugar**

Bake pie shell according to package directions.

For pie, preheat oven to 400 degrees once shell is cooked and out of oven.

## FILLING:

Mix flour, cornstarch, salt, sugar and boiling water. Cook in top of double boiler over simmering water or over direct low heat about 15 minutes, or until thickened and clear, stirring constantly. Add lightly beaten egg yolks and cook 2 minutes longer. Add lemon juice, zest and butter; stir to combine. Remove from heat. Cool slightly, then turn into baked pie shell.

## MERINGUE:

Beat egg whites with cream of tartar until frothy. Add sugar 1 tbsp. at a time. Continue beating until eggs whites are stiff but not dry. Spoon meringue over pie, completely covering filling. Place pie in oven to brown slightly, about 5 to 10 minutes.

Prep Time: 15 minutes	Start to Finish: 1 hour	Servings: 8
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