

Indulge in the zesty and luscious flavors of this Lemon Meringue Pie. The sweet and tangy lemon filling pairs perfectly with the fluffy meringue topping, all nestled in a buttery, flaky crust. Whether you're celebrating a special occasion or just craving a delightful dessert, this pie is sure to brighten your day. Follow this easy recipe, and you'll have a homemade masterpiece in no time!

Lemon Meringue Pie is a classic dessert loved by many for its refreshing citrusy taste and heavenly texture. With a burst of lemony goodness in every bite, it's perfect for sharing with friends and family. Serve it as a sweet ending to a memorable meal, and watch as smiles light up around the table. So, roll up your sleeves, get ready to bake, and savor the joy of homemade goodness. Enjoy!

Ingredients:

- 1 pre-made pie crust
- 3/4 cup granulated sugar
- 2 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 1/2 cups water
- 3 large egg yolks, beaten
- 2 tablespoons unsalted butter
- 1 tablespoon lemon zest
- 1/2 cup freshly squeezed lemon juice
- 1 teaspoon pure vanilla extract
- 3 large egg whites
- 1/4 cup granulated sugar

Directions:

1. Start by preheating your oven to 350°F (175°C).
2. Place the pre-made pie crust in a 9-inch pie dish and crimp the edges as desired. Prick the bottom of the crust with a fork and bake it in the preheated oven for about 10 minutes or until it's lightly golden brown. Remove it from the oven and set it aside to cool.
3. In a medium saucepan, whisk together 3/4 cup granulated sugar, cornstarch, and salt. Gradually stir in the water, then cook over medium-high heat, stirring constantly until the mixture comes to a boil. Let it boil for about 2 minutes or until it thickens.
4. In a separate bowl, beat the egg yolks. Gradually whisk in about 1/2 cup of the hot sugar mixture. Pour this egg yolk mixture back into the saucepan with the remaining

sugar mixture, and continue to cook and stir for another 2 minutes. Remove from heat and add in the butter, lemon zest, lemon juice, and vanilla extract. Stir until the butter is melted and everything is well combined.

5. Pour the lemon filling into the baked pie crust.
6. In a separate bowl, beat the egg whites until they form soft peaks. Gradually add in 1/4 cup granulated sugar and continue to beat until stiff, glossy peaks form.
7. Spread the meringue over the lemon filling, making sure to seal the edges to the crust.
8. Bake the pie in the preheated oven for about 10-12 minutes or until the meringue is golden brown.
9. Remove the Lemon Meringue Pie from the oven and let it cool to room temperature before refrigerating for at least 2 hours.
10. Serve chilled and enjoy!

Prep Time: 15 minutes | **Cooking Time:** 25 minutes | **Total Time:** 2 hours 40 minutes

Kcal: 285 kcal | **Servings:** 8 servings