



Desserts

Lemon Meringue Pie

1 Prepared pie shell.

Lemon Filling:

3 tbsp. Butter, softened

¼ cup honey

2 large Davidson's Safest Choice™ Pasteurized Shell Eggs lightly beaten

¼ cup fresh lemon juice

Grated zest of 2 lemons

Meringue:

8 Davidson's Safest Choice™ Pasteurized Shell Egg whites

¼ tsp. cream of tartar

3 to 4 tbsp. sugar

Preheat oven to 400° F. Place pie dough in the pie or tart pan, poke with a fork in several places, and bake for 7 to 10 minutes, until golden brown.

Place glass mixing bowl (meringue bowl) and beaters in freezer.

To make the filling, blend the butter and honey in a double boiler (or heatproof bowl over a saucepan or boiling water). When well combined, mix in the eggs, stirring constantly. Add the lemon juice and zest. Continue stirring until the custard thickens and coats the back of a wooden spoon.

Fill the crust with the lemon pie filling. Set aside until the filling is set while you make the meringue.

Preheat oven to 375° F.

Remove mixing bowl and beaters from freezer. Beat the egg whites with the cream of tartar until fluffy. Continue beating and gradually add the sugar. Beat for 7 to 10 minutes, until stiff peaks form.

Smooth the meringue over the filling, covering the filling completely. Spoon the rest of the meringue onto the center of the pie. Using a spatula, draw the meringue upward so it resembles a mountain of meringue.

Bake for 7 to 10 minutes, or until the meringue is golden brown. Serve a room temperature. Do not chill.

Yield: 6 to 8 servings



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