

Lemon-meringue pie

Meringue may look daunting, but our version's surprisingly simple to make. Just follow these no-fail steps to lemony bliss. **by Victoria Walsh | photographs by Donna Griffith**

PREP 20 MIN
COOK 7 MIN
BAKE 22 MIN
MAKES 8 TO 10 SERVINGS

9-in. (23-cm) frozen store-bought, deep-dish pie shell

FILLING

3 lemons
6 eggs
1 ¼ cups (300 mL) granulated sugar
½ cup (125 mL) cornstarch
¼ tsp (1 mL) salt
1 ½ cups (375 mL) water
2 tbsp (30 mL) unsalted butter, at room temperature

MERINGUE

¼ tsp (1 mL) cream of tartar
½ cup (75 mL) granulated sugar
½ tsp (2 mL) vanilla



1

Bake empty store-bought pie shell following package directions, at least 12 min. Set aside. Reduce oven temperature to 350F (180C). Meanwhile, prepare filling. Finely grate 1 tbsp (15 mL) peel and squeeze ½ cup (125 mL) juice from lemons. Add 1 tsp (5 mL) extra peel if you like a tangy filling. Separate eggs, placing 4 whites in a large bowl and 6 yolks in another bowl. Set both aside. Save the 2 whites for future use.



2

In a small saucepan, mix sugar with cornstarch and salt. Stir in water. Stir occasionally over medium heat until it begins to thicken, 5 to 10 min. Stir frequently towards the end. Remove from heat. Whisk in peel, juice and butter. Gradually add yolks, whisking constantly so they don't scramble. Cook over medium-low, stirring often, until thick, 2 to 3 min. Pour into a bowl. Press plastic wrap onto surface of filling.



4

Pour warm lemon filling into pie shell. Smooth top. Then spoon meringue overtop. Spread with a spoon or spatula until it touches the edge of the pie shell. Using the back of a spoon, create small peaks in meringue, using a dabbing and pulling outward motion.



3

For meringue, using an electric mixer, beat whites on medium until foamy, about 1 min. Add cream of tartar, then beat in sugar, 1 tbsp (15 mL) at a time. Scrape down sides of bowl as needed. Add vanilla. Beat until stiff peaks form when beaters are lifted, 2 to 3 min.



Meringue 101

- Bring the eggs to room-temperature first to get the best results.
- Separate eggs carefully. Even a small amount of yolk in the whites can prevent stiff peaks from forming.
- Lift the beaters to see if meringue is ready: Peaks should form and hold their shape without deflating.
- To stop the meringue from shrinking during baking, spread it over the filling until it touches the pastry's edge.

5 Bake in centre of 350F (180C) oven until peaks are light golden, about 10 to 12 min. Let pie cool completely. If making ahead, it will keep well, tented with foil and refrigerated, up to 1 day. Slice into wedges just before serving.

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Watch our associate food editor, Victoria Walsh, make this recipe step by step.



FOOD STYLING: SASHA SEYMOUR; PROP STYLING: LAURA BRANSON