



Lemon Meringue Pie

Yield: 8 servings. Recipe from pillsbury.com/recipes

Ingredients

1 frozen pie crust shell

Filling

1 1/4 cups sugar

1/3 cup cornstarch

1/2 teaspoon salt

1 1/2 cups cold water

3 egg yolks

2 tablespoons butter or margarine

1 tablespoon grated lemon peel

1/2 cup fresh lemon juice

Meringue

3 egg whites

1/4 teaspoon cream of tartar

1/2 teaspoon vanilla

1/4 cup sugar

Nutritional info

Calories 330

Fat 11g

Cholesterol 90mg

Sodium 320mg

Carbohydrates 56g

Protein 3g

Directions

1. Follow all instructions on package from frozen pie crust shell.
2. Meanwhile, in 2-quart saucepan, mix 1 1/4 cups sugar, the cornstarch and salt. Gradually stir in cold water until smooth. Cook over medium heat, stirring constantly, until mixture boils. Boil 1 minute, stirring constantly. Remove from heat.
3. In small bowl, beat egg yolks with fork. Stir about 1/4 cup of hot mixture into egg yolks. Gradually stir yolk mixture into hot mixture. Cook over low heat, stirring constantly, until mixture boils. Boil 1 minute, stirring constantly.
4. Remove from heat. Stir in butter, lemon peel and lemon juice. Cool slightly, about 15 minutes. Pour into cooled baked shell.
5. Reduce oven temperature to 350°F. In small deep bowl with electric mixer, beat egg whites, cream of tartar and vanilla on medium speed about 1 minute or until soft peaks form. On high speed, gradually beat in sugar 1 tablespoon at a time until stiff glossy peaks form and sugar is dissolved. Spoon meringue onto hot filling; spread to edge of crust to seal well and prevent shrinkage.
6. Bake at 350°F 12 to 15 minutes or until meringue is light golden brown. Cool completely, about 1 hour. Refrigerate until filling is set, about 3 hours. Store in refrigerator.