THE J.M. SMUCKER Co

Lemon Meringue Pie

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr	8	N/A

Ingredients

- **Pastry:**
- 3/4 cup (175 mL) butter, cold
- 2 cups (500 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1/4 cup (50 mL) granulated sugar
- 1/4 tsp (1 mL) salt
- 1/3 cup (75 mL) water, cold
- **Filling:**
- 2 cups (500 mL) water
- 1 cup (250 mL) granulated sugar
- 1/2 cup (125 mL) corn starch
- 5 egg yolk, beaten
- 1/4 cup (50 mL) butter
- 3/4 cup (175 mL) lemon juice, fresh
- 1 tbsp (15 mL) lemon zest
- 1 tsp (5 mL) vanilla extract
- **Meringue:**
- 5 egg white, room temperature
- 1/2 tsp (2 mL) cream of tartar
- 1/4 tsp (1 mL) salt
- 1/2 tsp (2 mL) vanilla extract
- 3/4 cup (175 mL) granulated sugar

Directions

Step 2:

Combine first 4 ingredients in food processor or bowl with pastry cutter until mixture resembles coarse meal. Sprinkle with water, let rest for 30 seconds and mix just until combined. Turn out onto lightly floured board and shape into a disc. Wrap in plastic wrap and chill at least 20 minutes.

Step 3:

Allow the dough to warm to room temperature. Roll dough on lightly floured board to 1/8" thick (0.3 cm). Transfer to pie plate. Flute edges. Chill for 30 minutes.

Step 4:

Preheat oven to 350°F (180°C). Line the pastry with foil and pie weights. Bake for 20 to 25 minutes. Carefully remove the foil and pie weights and continue baking for 10 to 15 minutes longer, until golden. Cool completely prior to filling.

Step 6:

Bring the water to a boil in large heavy bottomed saucepan. Remove from heat and let cool for 5 minutes. Whisk the sugar and cornstarch together. Add to hot water, whisking until incorporated.

Step 7:

Cook over medium heat, whisking constantly until the mixture comes to a boil. The mixture will be very thick. Add about 1 cup (250 mL) to the beaten egg yolks, whisking until smooth. Add the warmed yolks to the pot and continue cooking, stirring constantly, until the mixture comes to a boil.

Step 8:

Remove from heat and stir in the butter. Add lemon juice, zest and vanilla, stirring until combined. Pour into the prepared crust. Cover with plastic wrap to prevent a skin from forming and cool to room temperature.

Step 10:

Preheat the oven to 375°F (190°C). Beat the egg whites, cream of tartar, salt and vanilla until soft peaks form. Add the sugar gradually, beating until stiff, glossy peaks form. Pile onto cooled pie, sealing to the edges of pastry. Bake for 15 to 20 minutes, or until golden. Cool on a wire rack. Serve within 6 hours.

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