

Classic Lemon Meringue Pie

6 to 8 servings.

Pastry:

- 195 g all-purpose flour, plus more for dusting
- 113 g unsalted butter
- 2 T sugar
- ¼ tsp kosher salt
- 60 ml ice-cold water

Filling:

- 350 g sugar
- 45 g cornstarch
- ¼ tsp kosher salt
- 120 ml water
- 120 ml fresh lemon juice
- 3 large eggs yolks, beaten
- 28 g unsalted butter, cut into cubes
- 350 ml boiling water

*Meringue:

- 9 large egg whites
- 150 g sugar
- 1½ tsp vanilla extract
- ½ tsp cream of tartar



Pastry:

1. Combine **flour**, **butter**, **sugar**, and **salt** in food processor. Pulse until mixture looks gritty.
2. Add **water** slowly as you continue to pulse mixture. Stop pulsing when the mixture holds together when squeezed into a cohesive ball.
3. Turn out onto floured surface and press into a flattened disk. Wrap in plastic and refrigerate for **at least 2 hours**.
4. Preheat oven to **200°C**.
5. Roll out the dough to 6-mm thick. Trim dough to fill a 23-cm ceramic pie dish and overlap the rim by 2.5-cm. Turn under the edge to match the rim of dish and pinch the dough along the entire rim. Use a fork to poke holes in the dough in three spots.
6. Line pie crust, including edges, with foil. Weigh the foil down by filling with weights. **Bake for 15 minutes**. Remove weights and foil and **bake for 5 to 10 minutes longer**, or until golden brown. Set aside to cool.
7. Turn oven temperature down to **180°C**.

Filling:

1. Before turning on heat, combine **sugar**, **cornstarch**, **salt**, **water**, and **lemon juice** in a large saucepan and mix.
2. Turn on **low heat** and mix until smooth.
3. Add **egg yolks**, stirring constantly.

4. Add **butter** and stir until melted.
5. Add **boiling water** while stirring constantly. Watch the consistency of the filling. As soon as it begins to thicken, which will happen quickly, turn down the heat and simmer slowly while stirring. When filling holds its shape, after **about 1 minute**, remove from heat and set aside.

For the meringue:

6. Use a stand mixer to beat **egg whites** on high speed until they are very frothy.
7. Add **vanilla**, mixing on high speed until incorporated.
8. Add **sugar** and **cream of tartar** and beat until the mixture holds a stiff peak, **5 to 7 minutes**.
9. Use a rubber spatula to place a layer of meringue evenly on top of the filling. It is important to start at the crust and work your way from the outside to the center. The goal is to form a mountain-shaped meringue layer.
Use a piping bag to decorate the top of the pie with the meringue if desired (optional).
10. **Bake for 5 to 10 minutes**, or until the tips of the meringue are golden brown. Let **cool on counter for 10 minutes** before moving to the refrigerator. **Chill for at least 3 hours or overnight**.

[*Click here for more information on making meringue.](#)

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