

easy lemon meringue pie recipe

Easy lemon meringue pie recipe is a classic dessert that combines a tangy lemon filling with a fluffy meringue topping, all nestled in a buttery pie crust. This delightful treat is perfect for any occasion, whether it's a family gathering, a holiday celebration, or simply a sweet craving. In this article, we will guide you through a straightforward and delicious recipe for lemon meringue pie, along with tips and tricks to ensure your pie turns out perfectly every time.

Ingredients for Easy Lemon Meringue Pie

To prepare your easy lemon meringue pie, you will need the following ingredients:

For the Pie Crust

- 1 $\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ cup unsalted butter, chilled and diced
- $\frac{1}{4}$ cup ice water
- 1 tablespoon sugar
- $\frac{1}{4}$ teaspoon salt

For the Lemon Filling

- 1 cup granulated sugar
- 2 tablespoons cornstarch
- 1 $\frac{1}{2}$ cups water
- 3 large egg yolks, beaten
- $\frac{1}{2}$ cup freshly squeezed lemon juice (about 2-3 lemons)
- 1 tablespoon lemon zest
- 2 tablespoons unsalted butter

For the Meringue Topping

- 3 large egg whites
- $\frac{1}{4}$ teaspoon cream of tartar
- 6 tablespoons granulated sugar
- 1 teaspoon vanilla extract

Equipment Needed

Before starting, gather the following equipment to make your lemon meringue pie:

- Mixing bowls
- A whisk or electric mixer
- A saucepan
- A pie dish (9-inch)
- A rolling pin
- A rubber spatula
- A measuring cup and spoons

Instructions for Making Easy Lemon Meringue Pie

Now that you have your ingredients and equipment ready, let's dive into the step-by-step process of making this delicious pie.

Step 1: Prepare the Pie Crust

1. **Mix Dry Ingredients:** In a large mixing bowl, combine the flour, sugar, and salt.
2. **Cut in Butter:** Add the chilled diced butter to the bowl. Use a pastry cutter or your fingers to mix until the mixture resembles coarse crumbs.
3. **Add Water:** Gradually add the ice water, one tablespoon at a time. Mix until the dough comes together. Be careful not to overwork it.
4. **Chill the Dough:** Shape the dough into a disk, wrap it in plastic wrap, and refrigerate for about 30 minutes.
5. **Roll Out the Dough:** On a floured surface, roll out the dough into a 12-inch circle. Carefully transfer it to your pie dish, pressing it into the sides. Trim any excess dough.
6. **Pre-bake the Crust:** Preheat your oven to 350°F (175°C). Prick the bottom of the crust with a fork to prevent bubbling. Bake for 15-20 minutes or until golden brown. Remove from the oven and let it cool.

Step 2: Make the Lemon Filling

1. **Combine Sugar and Cornstarch:** In a medium saucepan, whisk together the sugar and cornstarch.
2. **Add Water:** Gradually add the water and stir until smooth. Cook over medium heat, continuously stirring, until the mixture thickens and begins to bubble.
3. **Temper the Egg Yolks:** In a separate bowl, beat the egg yolks. Slowly add a small amount of the hot mixture to the yolks while whisking constantly to temper them. This prevents the eggs from scrambling.
4. **Combine Mixtures:** Pour the tempered yolks back into the saucepan with the remaining mixture. Stir in the lemon juice, lemon zest, and butter. Cook for another 2-3 minutes until thickened.

5. Fill the Crust: Pour the lemon filling into the pre-baked pie crust, spreading it evenly.

Step 3: Make the Meringue Topping

1. Beat Egg Whites: In a clean mixing bowl, beat the egg whites with an electric mixer on medium speed until foamy.
2. Add Cream of Tartar: Add the cream of tartar and continue beating until soft peaks form.
3. Add Sugar Gradually: Gradually add the sugar while beating until stiff peaks form. Stir in the vanilla extract.
4. Spread Meringue: Spoon the meringue over the lemon filling, spreading it all the way to the edges to seal the pie and prevent shrinkage.

Step 4: Bake the Pie

1. Bake: Place the pie in the preheated oven and bake for about 10-12 minutes, or until the meringue is golden brown.
2. Cool: Remove the pie from the oven and let it cool at room temperature for at least 2 hours. This allows the filling to set properly.

Tips for Perfect Lemon Meringue Pie

- Use Fresh Lemons: For the best flavor, use freshly squeezed lemon juice and zest.
- Avoid Overbeating Meringue: Be careful not to overbeat the egg whites; otherwise, they can become dry and grainy.
- Seal the Meringue: Ensure the meringue is spread all the way to the edges of the crust to prevent it from shrinking during baking.
- Cool Slowly: Allow the pie to cool at room temperature to avoid condensation, which can cause the meringue to weep.

Serving Suggestions

Once your easy lemon meringue pie has cooled completely, it's time to serve! Here are a few serving suggestions:

- Garnish with Lemon Zest: Add a sprinkle of lemon zest on top of the meringue for a pop of color and extra flavor.
- Serve with Whipped Cream: Consider pairing slices of lemon meringue pie with a dollop of whipped cream for added richness.
- Fresh Berries: Serve alongside fresh berries like strawberries or blueberries for a refreshing contrast.

Conclusion

This easy lemon meringue pie recipe is sure to become a favorite in your household. With its zesty lemon filling and light, airy meringue, it's a delightful dessert that's perfect for any occasion. By following the steps outlined in this article, you can create a stunning and delicious pie that will impress your family and friends. Enjoy your homemade lemon meringue pie, and don't forget to share the joy of baking with others!

Frequently Asked Questions

What are the basic ingredients for an easy lemon meringue pie recipe?

The basic ingredients include lemon juice, sugar, cornstarch, water, egg yolks, butter, and egg whites for the meringue.

How can I make the lemon filling for the pie more flavorful?

You can enhance the flavor of the lemon filling by adding lemon zest and using fresh lemon juice instead of bottled juice.

What is the best way to achieve a stable meringue for my pie?

To achieve a stable meringue, make sure to use room temperature egg whites, beat them until soft peaks form, and gradually add sugar until stiff peaks form.

Can I use a store-bought pie crust for my lemon meringue pie?

Yes, using a store-bought pie crust can save time and is a convenient option for an easy lemon meringue pie.

How long should I bake the lemon meringue pie?

Bake the lemon meringue pie in a preheated oven at 350°F (175°C) for about 10-12 minutes or until the meringue is golden brown.

What are some common mistakes to avoid when making

lemon meringue pie?

Common mistakes include not cooking the lemon filling long enough, under-beating the meringue, or failing to spread the meringue to the edges of the crust.

Can I prepare the lemon meringue pie in advance?

Yes, you can prepare the lemon filling and meringue in advance, but it's best to assemble and bake the pie on the day you plan to serve it for optimal texture.

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