

# Courtesy of The Red Cross – Please Donate



## Lemon Meringue Pie

### Pastry

1½ cups flour  
½ cup icing sugar  
pinch of salt  
125g butter, chilled and cubed  
finely grated zest of 2 lemons  
1 egg yolk  
1 tablespoon iced water

### Filling

½ cup each: cornflour, sugar  
¾ cup each: water, lemon juice  
75g butter  
4 egg yolks, room temperature  
finely grated zest of 1 lemon

### Topping

5 egg whites, room temperature  
¾ cup caster sugar

1. To make the pastry, place the flour, icing sugar and salt in a food processor and process for a few seconds. Add the butter. Process until the mixture resembles breadcrumbs.
2. Add the lemon zest, egg yolk and iced water. Process for a few seconds more.
3. Tip the dough onto a sheet of plastic wrap and gather into a ball. Refrigerate for 20 minutes.
4. Preheat the oven to 200°C. Roll out the pastry to about 5-7mm thickness. Line a 23-24cm flan dish. Lightly press a sheet of buttered foil onto the pastry. Bake for 12 minutes, remove the foil and continue baking for another 5 minutes or until golden.
5. To make the filling, combine the cornflour, sugar, water, lemon juice and butter in a large microwaveproof bowl. Microwave on high (100%) power for 1-2 minutes until the butter is melted. Stir, then cook for 2-4 minutes until thick. Cool.
6. Beat the egg yolks and lemon zest into the lemon mixture. Pour into the pastry case.
7. To prepare the meringue topping, whip the egg whites, adding the sugar a little at a time, until firm peaks form and the mixture is very shiny. Spoon the meringue over the filling. Bake at 190°C until lightly golden. Serve at room temperature.

**Serves 6-8.**



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