

Lemon Meringue Pie

Ingredients

1 pie crust, refrigerated, roll up preferred.

Filling:

Small box of (cook and serve) Lemon Pudding mix.

1/2 cup sugar

2 1/2 cups water

3 beaten egg yolks

1/4 cup of lemon juice (optional)

Meringue:

3 egg whites (I usually add more egg whites)

1/3 cup powdered sugar.

Directions

Pre heat oven to 325.

Separate eggs. Place whites into refrigerator.

Beat the yolks.

Place pie shell into pan, flute edges.

Using a fork, liberally pierce bottom and sides of shell.

Bake pie shell until lightly brown. Approximately 10 to 15 minutes.

Remove from oven, and using a wet pastry brush, lightly dip into egg yolks and brush on bottom of pie shell, and 3/4 up the sides.

Place yolks into refrigerator.

Place shell back in oven and bake for 5 minutes. Keep an eye on it, remove if getting too brown.

Let cool. This will keep the crust from absorbing moisture from the filling.

After pie shell has cooled, preheat oven to 325.

In a medium sauce pan, add pudding mix, sugar, 1 /4 cup lemon juice, and 1 /2 cup water.

Stir until combined, add in yolks and stir until well combined.

Stir in 2 cups water.

Cook over medium to high heat, stirring frequently.

Bring to full boil. Cook on medium heat. Stirring constantly until pudding becomes firm.

Place pudding in pie crust.

Cool five minutes before topping with meringue. Enough time to whip up the meringue!

For meringue, beat egg whites with mixer until foamy, slowly add sugar until meringue forms.

Don't give up, it will start to peak up.

Spread on pie, make sure meringue touch the crust all around.

Bake 350 or until meringue is lightly browned. Cool at room temp. for 4 hours.

Keep refrigerated.

SUGAR FREE (Almost, as Pudding Mix does have some sugar, but little)

Use powdered Monk Fruit instead of Sugar and Powdered Sugar.

Replace 1 /2 cup of Sugar with 1 cup of Monk Fruit.

Otherwise follow recipe.