Lemon Meringue Pie

Recipe courtesy of Paula Deen

Lemon Meringue Pie

Total Time:
25 min

Prep: 10 min
Cook: 15 min

Yield:
6 to 8 servings

Level:
Easy

Ingredients

- 1 (14-ounce) can sweetened condensed milk
- 1/2 cup lemon juice
- 1 teaspoon grated lemon zest
- 3 egg yolks
- 1 (8-inch) prebaked pie shell or crumb crust

Meringue:

- 3 egg whites
- 1/4 teaspoon cream or tartar
- 1/4 cup sugar

ADD CHECKED ITEMS TO GROCERY LIST

Directions

In medium bowl, combine milk, lemon juice, and zest; blend in egg yolks. Pour into cooled crust.

Preheat oven to 325 degrees F.

Beat egg whites with cream of tartar until soft peaks from. Gradually beat in the sugar until stiff. Spread over filling; seal to edge of crust. Bake for 12 to 15 minutes or until meringue is golden brown.

CONTAINS RAW EGGS:The Food Network Kitchen suggest caution in consuming raw and lightly cooked eggs due to the slight risk of salmonella or other food-borne illness. To reduce this risk, we recommend you use only fresh, properly refrigerated, clean grade A or AA eggs with intact shells, and avoid contact between the yolks or whites and the shell. For recipes that call for eggs that are raw or undercooked when the dish is served, use shell eggs that have been treated to destroy salmonella, by pasteurization or another approved method.

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