

Favorite Lemon Meringue Pie

Ingredients:

- 4 T. cornstarch
- 1 c. sugar plus 1/3 c. more for the meringue
- 1/4 c. lemon juice (*I usually add a tad more as I like mine a bit tart.*)
- 3 eggs, separated
- 1 1/2 c. water
- 1 t. vanilla, optional
- 1 pie crust, baked

Directions:

Preheat oven to 400

Beat the egg yolks with a fork.

Combine the cornstarch, 1 cup of sugar, lemon juice, and water in a medium saucepan.

Bring to a boil over medium heat, stirring constantly.

Slowly drizzle in the yolks whisk quickly to blend.

Cook 4-5 minutes, stirring constantly.

Pour into baked shell.

For the meringue:

Beat the egg whites until stiff.

Slowly add in the sugar, a little at a time until mixed.

You can then fold in the vanilla, if desired.

Spread this over the top of the pie.

Bake 5-10 minutes or until browned.

Let cool 45 minutes to an hour before serving.