

## Citrus Sugar Cookie Crust + Tangy Lemon Filling = Pie Perfection

Lemon Meringue Pie with Citrus Spiced Sugar Cookie Crust



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

For the Citrus Spiced Sugar Cookie Crust:

1... cups all-purpose flour

‰ tsp baking powder

... tsp ground cinnamon

... tsp salt

‰ cup unsalted butter, softened

‰ cup sugar

1 large egg

1 tsp lemon zest

‰ tsp vanilla extract

For the Lemon Filling:

1 cup fresh lemon juice (about 4-5 lemons)

1 tbsp lemon zest

1... cups sugar

3 tbsp cornstarch

‰ tsp salt

2 cups water

4 large egg yolks

2 tbsp unsalted butter

For the Meringue:

4 large egg whites

‰ tsp cream of tartar

Step-by-Step Instructions:

1 Preheat and Prepare Pie Dish:

2 Make the Crust:

3 Prepare the Lemon Filling:

4 Make the Meringue:

5 Bake and Finish:

Tips for Success:

Make sure the crust is fully cooled before adding the lemon filling.

Seal meringue to the crust's edge to prevent weeping or shrinking.

Use fresh lemon juice for the brightest, most natural flavor.

Slice with a hot knife for clean, bakery-worthy presentation.

Serving Suggestions and Pairings:

A chilled glass of Blueberry Lemonade

## DIRECTIONS

1. **Preheat and Prepare Pie Dish:** Preheat oven to 350°F (175°C). Grease a 9-inch pie dish and set aside.
2. **Make the Crust:** In a bowl, whisk together flour, baking powder, cinnamon, and salt.
3. In another bowl, cream the butter and sugar until light and fluffy. Add the egg, lemon zest, and vanilla, then mix in the dry ingredients until dough forms.
4. Press the dough evenly into the pie dish, covering the bottom and sides. Prick with a fork if needed to avoid bubbles.
5. Bake for 12-15 minutes, or until golden. Cool completely.
6. **Prepare the Lemon Filling:** In a medium saucepan, whisk together lemon juice, zest, sugar, cornstarch, salt, and water. Cook over medium heat, whisking constantly, until the mixture thickens-about 5-7 minutes.
7. In a small bowl, whisk the egg yolks. Slowly pour in a bit of the hot mixture to temper the yolks, whisking constantly. Then return the mixture to the saucepan.
8. Cook another 2 minutes, stirring until smooth. Remove from heat and stir in butter. Pour into cooled crust and smooth the top.
9. **Make the Meringue:** Beat egg whites and cream of tartar on medium-high until soft peaks form. Gradually add sugar and continue beating until stiff peaks form.
10. Spread meringue over lemon filling, sealing all the way to the crust's edge.

11. **Bake and Finish:** Bake at 350°F for 12-15 minutes, or until the meringue is golden on top.
12. Let pie cool completely before slicing. Chill for 2 hours for cleaner cuts if desired.
13. **Tips for Success:** Make sure the crust is fully cooled before adding the lemon filling.
14. Seal meringue to the crust's edge to prevent weeping or shrinking.
15. Use fresh lemon juice for the brightest, most natural flavor.
16. Slice with a hot knife for clean, bakery-worthy presentation.
17. **Serving Suggestions and Pairings:** This pie is perfect with:
  18. A chilled glass of : Blueberry Lemonade
  19. A plate of : Easter Cookies for a festive dessert tray
  20. Pumpkin : Delight Dessert for a warm-meets-cool contrast
  21. Caramel : Apple Pie Cookies to offer a variety of fruit-forward sweets
  22. Pumpkin : Spice Muffins for your brunch dessert board
23. **Storage and Leftover Tips:** Store pie loosely covered in the fridge for up to 3 days.
24. Avoid plastic wrap directly on meringue-use a cake dome or foil tent.
25. Do not freeze-meringue and curd do not thaw well.

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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