

## Classic Homemade Lemon Meringue Pie: Sweet, Tangy & Fluffy

Prepare to bake a timeless classic that's as beautiful as it is delicious:



**OVEN**  
**350°F**

**TIME**  
**6 to 8 min**

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**SAVE**  
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### INGREDIENTS

- 1 cup white sugar
- 2 tablespoons all-purpose flour
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 1/2 cups water
- 2 lemons, juiced (about 1/2 cup) and zested (about 2 tablespoons)
- 2 tablespoons butter (unsalted recommended)
- 4 large egg yolks, beaten (reserve whites for meringue)
- 1 (9 inch) pie crust, baked and cooled (flaky pastry or graham cracker/Oreo crust)
- 4 large egg whites (reserved from filling, at room temperature)
- 6 tablespoons white sugar

### DIRECTIONS

1. Let's get this delicious : Homemade Lemon Meringue Pie assembled and baked!
2. Preheat : Oven (for Meringue): Preheat your oven to 350°F (175°C) for baking the meringue later.
3. To Make : Lemon Filling: In a medium heavy-bottomed saucepan, whisk together the 1 cup white sugar, 2 tablespoons all-purpose flour, 3 tablespoons cornstarch, and 1/4 teaspoon salt until thoroughly combined and no lumps of cornstarch remain.
4. Stir in the 1 1/2 cups water, freshly squeezed juice of 2 lemons, and zest of 2 lemons.
5. Place the saucepan over medium-high heat. Cook, stirring frequently with a whisk, until the mixture just barely comes to a boil and becomes very thick and translucent, like a thick pudding. This will take about 6 to 8 minutes, but watch it closely.
6. Once it starts to bubble and thicken, immediately remove it from the heat.
7. In a small bowl, lightly beat the 4 egg yolks. Gradually whisk about 1/2 cup of the hot sugar mixture into the beaten egg yolks (this is called tempering, and it prevents the eggs from scrambling).
8. Whisk the tempered egg yolk mixture back into the remaining hot sugar mixture in the saucepan.
9. Return the saucepan to medium heat. Bring to a boil again, and continue to cook while stirring constantly (very important!) until the filling is very thick, coating the back of a spoon thickly.
10. Remove from heat. Stir in the 2 tablespoons butter until it's completely melted and incorporated, making the filling glossy.

11. Pour the hot lemon filling into your already baked and cooled 9-inch pie crust. If there's any extra filling, spoon it into small dishes.
12. To Make : Meringue: In a large, clean, and dry glass or metal bowl (or the bowl of a stand mixer), whip the 4 egg whites (at room temperature) on high speed until they become foamy.
13. Gradually add the 6 tablespoons white sugar, one tablespoon at a time, continuing to whip on high speed. Continue whipping until stiff, glossy peaks form (when you lift the whisk, the meringue should hold its shape firmly).
14. Assemble & : Bake Pie: Spread the meringue evenly over the hot lemon filling in the pie crust. Make sure the meringue touches the edges of the pie crust all around; this "seals" the meringue to the crust and helps prevent shrinking during baking. You can create decorative swirls with the back of a spoon. Bake the pie in the preheated 350°F (175°C) oven for 10 minutes, or until the meringue is beautifully golden brown on top. Watch it closely to prevent burning.
15. Cool & : Serve: Remove the pie from the oven. Allow it to cool completely at room temperature for at least 2-3 hours, then refrigerate for at least 4 hours (or overnight) until thoroughly chilled and set before slicing. Serve with whipped cream, if desired.

## SWAPS & NOTES

**Lemons:** Freshly squeezed lemon juice and zest are crucial for the best, brightest, and most authentic lemon flavor.

**Cornstarch & Flour (Filling):** This combination helps thicken the lemon filling to a perfect, firm consistency that slices beautifully.

**Egg Yolks (Filling):** Provide richness and color to the lemon custard.

**Butter (Filling):** A touch of butter stirred in at the end adds glossiness and a smooth finish to the filling.

## TIPS FOR SUCCESS

**Fresh Lemons are Key:** Use fresh lemon juice and zest for the most vibrant and authentic lemon flavor.

**Whisk Constantly:** When cooking the lemon filling, constant whisking is crucial to prevent lumps and scorching, especially when the egg yolks are added back in.

**Temper Egg Yolks:** Don't skip tempering the egg yolks!

This prevents them from scrambling when added to the hot mixture.

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

Original recipe: <https://chefmaniac.com/classic-homemade-lemon-meringue-pie-sweet-tangy-fluffy/>