

Classic Homemade Lemon Meringue Pie: Zesty & Sweet

, juiced (about 1/2 cup) and zested (about 2 tsp)



OVEN
350°F

TIME
1 min

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INGREDIENTS

- 1 cup white sugar (for the lemon filling)
- 2 tablespoons all-purpose flour (for thickening filling)
- 3 tablespoons cornstarch (for thickening filling)
- 1/4 teaspoon salt (for the lemon filling)
- 1 1/2 cups water
- 2 lemons, juiced (about 1/2 cup) and zested (about 2 tsp)
- 2 tablespoons butter (unsalted preferred)
- 4 egg yolks, beaten (reserved from meringue eggs)
- 1 (9 inch) pie crust, baked (your favorite recipe or store-bought)
- 4 egg whites (reserved from lemon filling yolks)
- 6 tablespoons white sugar (for the meringue)

Swaps and Notes:

Pie Crust: Use your favorite 9-inch pie crust recipe, or a good quality store-bought one. It must be pre-baked (blind baked) and cooled before filling.

Lemons: Freshly squeezed lemon juice and zest are crucial for the brightest, most vibrant lemon flavor. Avoid bottled lemon juice. You can adjust the amount of zest to your preference.

Thickeners: A combination of flour and cornstarch gives the lemon filling a lovely, smooth consistency.

Butter (Filling): A pat of butter adds richness and a silky mouthfeel to the lemon filling.

Egg Yolks: These add richness, color, and help thicken the lemon filling. Tempering them (whisking hot mixture into them gradually) is important to prevent them from scrambling.

Egg Whites (Meringue): Ensure your bowl and beaters are impeccably clean and grease-free for successful meringue whipping. Any fat can prevent them from stiffening. Room temperature egg whites whip up best.

Sugar (Meringue): Granulated sugar is gradually added to the egg whites to create a stable, shiny meringue.

DIRECTIONS

1. Making this : Homemade Lemon Meringue Pie involves three main stages: preparing the crust, cooking the lemon filling, and making the meringue.
2. Preheat : Oven: Preheat your oven to 350 degrees F (175 degrees C). This is for baking the meringue on top of the pie.
3. To Make : Lemon Filling: In a medium saucepan, whisk together the 1 cup white sugar, 2 tablespoons all-purpose flour, 3 tablespoons cornstarch, and 1/4 teaspoon salt. This ensures all dry ingredients are evenly distributed.
4. Stir in the 1 1/2 cups water, lemon juice, and lemon zest. Whisk well until smooth.
5. Place the saucepan over medium-high heat. Cook, stirring frequently with a whisk, until the mixture comes to a full boil. Continue to stir and boil for 1 minute until it thickens.
6. Remove the saucepan from the heat. Stir in the 2 tablespoons butter until melted.
7. In a small separate bowl, lightly beat the 4 egg yolks. Gradually whisk about 1/2 cup of the hot sugar mixture into the beaten egg yolks. This step, called tempering, prevents the yolks from scrambling.
8. Slowly whisk the tempered egg yolk mixture back into the remaining hot sugar mixture in the saucepan.
9. Return the saucepan to medium-high heat. Bring the mixture back to a boil and continue to cook while stirring constantly (very important!) until it is very thick and coats the back of a spoon, about 1-2 minutes.

10. Remove the lemon filling from the heat. Pour the hot filling immediately into your baked 9-inch pie crust. Set aside.
11. To Make : Meringue: In a large, impeccably clean glass or metal bowl (plastic bowls can retain grease), whip the 4 egg whites(reserved from the yolks) with an electric mixer until they become foamy.
12. Gradually add the 6 tablespoons white sugar to the egg whites, about one tablespoon at a time, continuing to whip on high speed until stiff, glossy peaks form when you lift the beaters. The sugar should be completely dissolved.
13. Assemble & : Bake Meringue: Carefully spread the prepared meringue over the hot lemon filling in the baked pie crust. Ensure the meringue touches the edges of the crust all around the pie to create a seal. This helps prevent the meringue from shrinking. You can create decorative swirls with the back of a spoon.
14. Place the pie in the preheated 350°F (175°C) oven. Bake for about 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. Let the pie cool completely at room temperature for several hours (at least 3-4 hours), or preferably chill in the refrigerator for a few hours or overnight. This allows the filling to fully set. Slice and serve chilled.

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

You can adjust the amount of zest to your preference.

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