

## The Ultimate Classic Lemon Meringue Pie Recipe: Mile-High Meringue Guaranteed

. Think about it: the buttery, crisp crust, the intensely



**TIME**  
**1 min**

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**ChefManiac**

### INGREDIENTS

For the Lemon Filling:

- 1 cup white sugar
  - 2 tablespoons all-purpose flour
  - 3 tablespoons cornstarch
  - ... teaspoon salt
  - 1 ½ cups water
  - 2 large lemons, juiced (about 2 1/2 cup)
  - 2 tablespoons butter
  - 4 egg yolks, beaten
  - 1 (9-inch) pie crust, pre-baked
- For the Meringue:
- 4 egg whites (at room temperature)
  - ½ teaspoon cream of tartar
  - ½ teaspoon vanilla extract
  - 6 tablespoons white sugar

### DIRECTIONS

- 1.** Step 1: Prep the Oven and Crust: Preheat your oven to 350°F. Ensure your 9-inch pie crust is already baked and cooled completely.
- 2.** Step 2: Make the Lemon Filling Base: In a medium saucepan, whisk together the 1 cup of sugar, flour, cornstarch, and salt until completely combined. In a separate cup, mix the 1 1/2 cups of water and lemon juice. Add the liquid mixture to the dry ingredients in the pan.
- 3.** Step 3: Cook the Filling: Cook the mixture over medium-high heat, stirring constantly with a whisk. The mixture will start to thicken and come to a boil. Once it reaches a full boil, remove it from the heat and stir in the 2 tablespoons of butter until melted and smooth.
- 4.** Step 4: Temper the Egg Yolks: This is the most critical step for a smooth, lump-free filling. Place the 4 beaten egg yolks in a small bowl. Slowly and gradually, whisk about 2 1/2 cup of the hot sugar mixture into the egg yolks. This gently raises their temperature. Now, whisk the entire egg yolk mixture back into the remaining hot filling in the saucepan.
- 5.** Step 5: Final Thicken and Pour: Return the saucepan to low heat. Continue to cook, stirring constantly, for about 1 minute until the filling is very thick and coats the back of a spoon. Do not let it boil again at this stage. Remove from heat and pour the warm filling immediately into the baked pie shell. Set aside while you make the meringue.
- 6.** Step 6: Whip the Meringue: In a large, clean glass or metal bowl, use an electric mixer (handheld or stand mixer) to whip the 4 room-temperature egg whites until

foamy. Add the 21 teaspoon of cream of tartar and 21 teaspoon of vanilla extract and mix. Gradually add the 6 tablespoons of sugar, 1 tablespoon at a time, continuing to whip until stiff, glossy peaks form. The meringue should be thick and hold its shape.

7. **Step 7: Top and Bake the Pie:** Spoon or pipe the meringue over the lemon filling, making sure to seal the edges of the meringue to the crust all the way around. This is vital to prevent the meringue from shrinking or weeping. Create decorative peaks with the back of a spoon.
8. **Step 8: Brown the Meringue:** Bake the pie in a 400°F preheated oven for 8-10 minutes, or until the meringue peaks are a beautiful golden brown. Alternatively, you can use a kitchen torch to brown the peaks instantly for a more professional finish.

## SWAPS & NOTES

**The Crust:** While a classic buttery shortcrust is best, you can use a graham cracker crust for an easy, no-bake approach.

For a true crowd-pleaser that is a little different, you might also like these [These Pecan Pie Bars are My Favorite Make-Ahead Holiday Dessert](#) .

**Lemon Juice:** The key to a truly bright pie is using fresh-squeezed lemon juice.

Bottled juice just doesn't deliver the same zing.

## TIPS FOR SUCCESS

**Prevent Weeping:** The two best ways to prevent your meringue from "weeping" (beading of sugar water) are to seal the meringue firmly to the edge of the crust and to bake it at a high temperature for a short time, which immediately sets the outer layer.

**Clean Equipment is Key:** When whipping the egg whites, ensure your bowl and whisk are absolutely grease-free .

Even a tiny amount of fat (like a speck of egg yolk) can prevent the whites from whipping up properly.

**Cooling is Crucial:** Once baked, let the pie cool at room temperature for 1 hour , then transfer it to the refrigerator to chill for at least 4 hours before slicing.

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

Original recipe: <https://chefmaniac.com/the-ultimate-classic-lemon-meringue-pie-recipe-mile-high-meringue-guaranteed/>