

# Baked Lemon Meringue Pie



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Baked Lemon Meringue Pie is one of the easiest dessert if you have limited resources and less time. It is the best alternative to those expensive and time consuming dishes that would cost extra time. Try the below mentioned Baked Lemon Meringue Pie recipe and share the taste of this delicious Pie with your friends and family.

### Ingredients:

- 1 3/4 cups plain flour
- 1/2 cup almond meal (ground almonds)
- 1/3 cup icing sugar mixture
- 175g butter, chilled, chopped

- 2 egg yolks
- 2 tablespoons iced water, approximately

## **Lemon Filling:**

- 5 eggs, lightly beaten
- 1/2 cup caster sugar
- 1 cup pure cream
- 2 teaspoons finely grated lemon rind
- 1/2 cup lemon juice

## **Meringue:**

- 4 egg whites
- 1 cup caster sugar

## **Instructions:**

**Step-1:** Process flour, almond meal, icing sugar and butter until mixture resembles fine breadcrumbs. Add yolks and water. Process until dough just comes together. Turn out onto a lightly floured surface. Knead until just smooth. Shape into a disc. Wrap in plastic wrap. Refrigerate for 30 minutes.

**Step-2:** Preheat oven to 200°C/180°C fan-forced. Grease a 4cm-deep, 23.5cm (base) round, loose-based fluted flan tin. Roll out pastry between 2 sheets of baking paper until 3mm thick. Line base and side of prepared pan with pastry. Trim edge.

Refrigerate for 15 minutes.

**Step-3:** Place prepared tin on a baking tray. Line pastry case with baking paper. Fill with ceramic pie weights or uncooked rice. Bake for 10 minutes. Remove weights or rice and baking paper. Bake for 10 minutes or until light golden. Cool pastry case. Reduce oven temperature to 180°C/160°C fan-forced.

**Step-4:** Make lemon filling Whisk eggs, sugar, cream, lemon rind and lemon juice in a bowl. Stand for 5 minutes. Pour mixture into pastry case. Bake for 25 to 30 minutes or until filling is just set. Cool for 15 minutes.

**Step-5:** Make Meringue Using an electric mixer, beat egg whites until stiff peaks form. Gradually add sugar, 1 tablespoon at a time, beating constantly until sugar dissolves and mixture is thick and glossy. Spoon meringue over filling. Bake for 5 minutes or until meringue is golden (see notes, to freeze). Lemon Meringue Pie is ready to serve.