

# Lemon Shaker Pie

*The New Harmony Inn - New Harmony, IN  
The Great Country Inns of America Cookbook (2nd ed) (1992)*

## Servings: 6

*5 lemons, peeled, seeds removed and sliced thin  
2 cups sugar  
pastry for a two-crust nine-inch pie  
5 eggs  
butter, melted*

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Preheat the oven to 300 degrees.

Place the sliced lemons in a large bowl. Add the sugar. Mix until the sugar is dissolved. Let sit overnight, covered.

Roll out the pastry for a two-crust pie. Transfer the bottom of the crust to a nine-inch pie tin.

In a bowl, beat the eggs until well mixed. Then add the lemon-sugar mixture. Mix well. Pour into the crust. Fit the top crust over the filling. Seal the edges well. Make small slits in the top crust to allow steam to escape.

Bake for one hour and 10 minutes until light brown.

Let cool completely to thicken the filling.

Reheat to warm before serving.

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Per Serving (excluding unknown items): 329 Calories; 4g Fat (11.0% calories from fat); 6g Protein; 72g Carbohydrate; trace Dietary Fiber; 177mg Cholesterol; 60mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fruit; 1/2 Fat; 4 1/2 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	329	Vitamin B6 (mg):	.1mg
% Calories from Fat:	11.0%	Vitamin B12 (mcg):	.5mcg
% Calories from Carbohydrates:	82.3%	Thiamin B1 (mg):	.1mg

<b>% Calories from Protein:</b>	6.6%
<b>Total Fat (g):</b>	4g
<b>Saturated Fat (g):</b>	1g
<b>Monounsaturated Fat (g):</b>	2g
<b>Polyunsaturated Fat (g):</b>	1g
<b>Cholesterol (mg):</b>	177mg
<b>Carbohydrate (g):</b>	72g
<b>Dietary Fiber (g):</b>	trace
<b>Protein (g):</b>	6g
<b>Sodium (mg):</b>	60mg
<b>Potassium (mg):</b>	127mg
<b>Calcium (mg):</b>	35mg
<b>Iron (mg):</b>	1mg
<b>Zinc (mg):</b>	1mg
<b>Vitamin C (mg):</b>	26mg
<b>Vitamin A (i.u.):</b>	218IU
<b>Vitamin A (r.e.):</b>	60RE

<b>Riboflavin B2 (mg):</b>	.2mg
<b>Folacin (mcg):</b>	25mcg
<b>Niacin (mg):</b>	trace
<b>Caffeine (mg):</b>	0mg
<b>Alcohol (kcal):</b>	0
<b>% Refuse:</b>	n n%

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### Food Exchanges

<b>Grain (Starch):</b>	0
<b>Lean Meat:</b>	1/2
<b>Vegetable:</b>	0
<b>Fruit:</b>	1/2
<b>Non-Fat Milk:</b>	0
<b>Fat:</b>	1/2
<b>Other Carbohydrates:</b>	4 1/2

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## Nutrition Facts

Servings per Recipe: 6

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### Amount Per Serving

<b>Calories</b> 329	Calories from Fat: 36
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### % Daily Values\*

<b>Total Fat</b> 4g	7%
Saturated Fat 1g	7%
<b>Cholesterol</b> 177mg	59%
<b>Sodium</b> 60mg	3%
<b>Total Carbohydrates</b> 72g	24%
Dietary Fiber trace	2%
<b>Protein</b> 6g	
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<b>Vitamin A</b>	4%
<b>Vitamin C</b>	43%
<b>Calcium</b>	3%
<b>Iron</b>	6%

\* Percent Daily Values are based on a 2000 calorie diet.