
Lemon-Lime Meringue Pie

The Essential Southern Living Cookbook

Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 3 hours 15 minutes

CRUSTS

1 1/2 cups (11 rectangles) crushed Graham Crackers

6 tablespoons unsalted butter, melted

1/4 cup granulated sugar

1 large egg white, beaten until foamy

FILLING

1 cup granulated sugar

6 tablespoons cornstarch

1/4 teaspoon table salt

5 large egg yolks

1 tablespoon lemon zest

1/4 cup fresh lemon juice, divided

1 tablespoon lime zest

1/4 cup fresh lime juice, divided

2 tablespoons unsalted butter

MERINGUE

6 large egg whites

1/2 teaspoon cream of tartar

3/4 cup granulated sugar

Prepare the crust: Preheat the oven to 350 degrees. In a medium bowl, stir together the graham crackers, butter and sugar until combined.

Transfer the crust mixture to a nine-inch tart pan or pie plate. (If using a tart pan with a removable bottom, surround the bottom of the pan with aluminum foil to prevent the filling from leaking.) Press the mixture evenly in the bottom and up the sides of the pan. Freeze until set, about 5 to 10 minutes. Brush the bottom and sides of the crust with egg white. Bake in the preheated oven for 10 minutes. Cool on a rack while preparing the filling.

Prepare the filling: In a medium saucepan, whisk together the sugar, cornstarch, and salt.

In a medium bowl, whisk together one cup of water, the egg yolks, lemon juice and lime juice. Gradually whisk the yolk mixture into the sugar mixture until combined. Cook over medium-high, whisking often, until the filling thickens and just begins to bubble, 6 to 8 minutes. Cook, whisking constantly, for 1 minute more.

Remove from the heat. Whisk in the butter, lemon zest and lime zest. Allow to cool for 30 minutes before pouring into the pie crust.

Prepare the meringue: Beat together the egg whites and cream of tartar with an electric mixer on medium speed until soft peaks form. Gradually add the sugar, one tablespoon at a time, beating until soft peaks form.

Spread the meringue over the filling, being sure to spread to the outside of the crust to seal in the filling and prevent shrinkage.

Bake in the preheated oven until the meringue is golden brown., 14 to 15 minutes. Cool before serving.

Dessert

Per Serving (excluding unknown items): 362 Calories; 15g Fat (35.7% calories from fat); 2g Protein; 57g Carbohydrate; trace Dietary Fiber; 164mg Cholesterol; 87mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 3 Fat; 3 1/2 Other Carbohydrates.