

Dessert

Lemon Pie Shell

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1 1/4 cups all-purpose flour

3 tablespoons sugar

1/3 cup cold butter

1 egg yolk, beaten

1 tablespoon water

1 teaspoon lemon peel, finely shredded

In a medium bowl, stir together the flour and sugar. Using a pastry blender, cut in the butter until the pieces are pea size.

In a small bowl, combine the egg yolk, water and lemon peel.

Gradually stir the egg yolk mixture into the flour mixture. (The dough will not be completely moistened).

Using your fingers, gently knead the dough just until a ball forms. If necessary, cover the dough with plastic wrap and chill for 30 to 60 minutes or until the dough is easy to handle.

Preheat the oven to 450 degrees.

On a lightly floured surface, roll the pastry from the center to the edges into a circle 12 inches in diameter.

Line a 9-inch pie plate with the pastry circle. Trim the pastry to 1/2 inch beyond the edge of the pie plate. Fold under the extra pastry. Crimp the edge as desired.

Generously prick the bottom and sides of the pastry in the pie plate with a fork. Prick all around where the bottom and sides meet.

Line the pastry with a double thickness of foil.

Bake for 8 minutes. Remove the foil.

Bake for 5 to 6 minutes more or until golden.

Cool on a wire rack.

Per Serving (excluding unknown items): 1311 Calories; 67g Fat (46.1% calories from fat); 20g Protein; 157g Carbohydrate; 4g Dietary Fiber; 377mg Cholesterol; 629mg Sodium. Exchanges: 8 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 13 Fat; 2 1/2 Other Carbohydrates.