

Lemon Cloud Pie

Makes one 8" pie



Ingredients

- 4 eggs, separated
- 1 ½ cups sugar, divided
- ¼ teaspoon cream of tartar
- ¼ cup freshly squeezed lemon juice
- 1 tablespoon lemon zest
- Couple pinches of Kosher salt
- 2 cups heavy cream
- 1 teaspoon pure vanilla extract

Steps

1. Preheat oven to 300°F. Butter or spray a pie glass pan.
2. **Start with the crust:** In a clean bowl with a clean whisk attachment, beat the egg whites on high speed until peaks form (about 2-3 minutes). With the mixer on medium-high speed, slowly add 1 cup of sugar and the cream of tartar. Beat another minute until the egg whites are glossy and form stiff peaks.
3. Scoop out mixture onto the buttered pie plate and spread around the bottom and up the sides. Use a spatula or an off-set spatula to spread the merengue evenly.
4. Bake crust for 1 hour and 15 minutes. Turn the oven off leaving the pie plate inside. Let the pie crust completely cool in the oven before removing.
5. **Make the filling:** In a medium-sized bowl whisk together the egg yolks, lemon zest, lemon juice, Kosher salt and remaining sugar. Microwave for 25 seconds. Remove. Whisk again. Microwave again for 25 seconds. Remove and whisk. Continue this process for a total of 5-7 times or until the mixture has thickened. **Be super careful not scramble the egg yolks. Let the mixture chill in the refrigerator for a few hours. It will continue to thicken. Once it's cool, make the cream.
6. In a clean bowl of a stand mixer beat the heavy cream until peaks form. Add vanilla extract and beat for 10 seconds more.
7. Fold in half of the whipped cream with the cooled lemon-yolk mixture. Fold in the remaining cream with the lemon-yolk mixture. Carefully spoon the filling into the merengue crust. Spread evenly with an offset spatula. Chill for 6-12 hours before serving.