

# Whole Lemon Pie

Makes one 8" pie



## Ingredients

### For the Crust

- 6 tablespoons butter, melted
- 1 ½ cups crushed graham cracker sheets (about 10)
- 1 tablespoon white sugar
- 2 tablespoons brown sugar, packed
- ¼ teaspoon Kosher salt

### For the Lemon Filling

- 5 ounces of whole lemons (thin peel) (about 1 - 2 lemons)
- 1 (14 ounce) can of sweetened condensed milk
- 4 tablespoons of unsalted butter, melted
- 3 egg yolks at room temperature
- 2 teaspoons pure vanilla extract
- Pinch of salt

### For the Meringue Topping

- 3 egg whites
- ½ cup sugar
- ½ teaspoon cream of tartar
- 1 teaspoon lemon zest

## Steps

1. Preheat oven to 350°F.
2. Start with the crust. Crush crackers in a large plastic bag with a rolling pin, or place them in the food processor and pulse until you have fine crumbs. Put crumbs in a medium-size bowl and add the melted butter, sugars and salt and mix well.
3. Dump out mixture onto a pie plate and press it in well along the bottom and up the sides of the pan. Using a small dry measure cup helps.
4. Bake crust for 5 - 10 minutes or until you can see it turn golden brown around the edges. Remove from oven and let cool.
5. Make sure you are using lemons that have a thin skin. Weigh the lemon(s) as you need to have 4 - 6 ounces. Any more and it will be too sour. Scrub lemons clean and cut off both ends and discard the ends. Cut the rest of the lemon into large chunks and place into the jar of a blender.
6. Add the sweetened condensed milk, unsalted butter, 3 egg yolks, 2 teaspoons pure vanilla extract, and a pinch of salt. Blend until the mixture is smooth and has pureed.
7. Pour the pie filling into the graham cracker crust. Place the pie on a baking sheet pan and place in the middle rack of the oven. Bake for 25 - 30 minutes until the sides are set. The center may still look loose. Allow it to cool for 1 hour before refrigerating for 3 hours. Top the fully refrigerated pie with the meringue and garnish with lemon slices. Serve cold.

### *To make the meringue topping:*

- Whisk together the egg whites and sugar in a heatproof bowl over simmering water (Make sure the bowl is not touching the water) until the mixture thickens and the sugar is dissolved - about two minutes. Remove bowl and add cream of tartar and lemon zest to the mixture. Beat until stiff peaks form. Spread meringue onto the cold pie. Smooth it out.
- If desired, use a torch to brown the meringue. You can also put the pie under the broiler for 2 - 3 minutes but be very careful and watch it like a hawk!