

## Name of the Recipe: Lemon Pie

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***Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!***



### Ingredients:

1. 2 ½ cup plain flour
2. 1 cup confectioner's sugar
3. ¾ cup shortening
4. 1 egg
5. 2 tins condensed milk
6. 1 cup freshly squeezed lemon juice (200ml)
7. 4 egg whites at room temperature
8. 2 cups confectioner's sugar for meringue

### How to prepare:

1. Mix the flour and the sugar in a bowl, add the shortening and rub with your fingers until like sand. Add the egg all at once and work the dough until smooth and compact. Roll out the dough over a 26-28 pie dish, previously greased and sprinkled with flour.
2. Prick the dough with a fork and place in pre-heated oven at medium-high temperature (180°) for 10-12 minutes or until half baked.
3. In the meantime, pour the condensed milk into a bowl and mix with the lemon juice until well combined: Add this mixture over the dough and place in oven again, then lower the heat and bake for another 10-15 minutes until the pie filling is cooked and the crust is completely baked.
4. Mix the egg whites with the confectioner's sugar and place on double boiler stirring until the sugar dissolves completely. Beat thoroughly during 8 to 10 minutes until triple in volume and whites are nice and frothy. Remove the pie from the oven and cover with the meringue whether with a piping sleeve or in another decorative way. You may also use a kitchen torch to give a little colour to the topping.
5. Let cool and enjoy!