



THE J.M. SMUCKER Co

Magic Lemon Meringue Pie

Prep Time Cook Time Serves Difficulty

15 mins 35 mins 6 N/A

Ingredients

- 3 eggs, separated
- 2 tsp (10 mL) grated lemon rind
- 1 can (300 mL) **Eagle Brand®** Original or Low Fat Sweetened Condensed Milk

Low Fat Sweetened Condensed Milk

- 1/2 cup (125 mL) lemon juice
- 1 9" / 23 cm baked pastry shell or prepared graham pie crust
- 1/4 tsp (1 mL) cream of tartar
- 1/4 cup (50 mL) sugar

Directions

Step 1:

Beat egg yolks; whisk in lemon rind, sweetened condensed milk and lemon juice. Pour into prepared crust.

Step 2:

Bake in preheated 325°F (160°C) oven for 25 minutes. Remove from oven. Increase oven temperature to 350°F (180°C).

Step 3:

Beat egg whites with cream of tartar until foamy; gradually add sugar beating until stiff peaks form but not dry. Spread meringue on top of hot pie, sealing carefully to edge of crust.

Step 4:

Return to oven and bake for 10 minutes or until meringue is golden brown. Cool. Chill before serving, if desired.

Images

