

Katherine's Lemon Meringue Pie:



Ingredients:

For the Pie Filling:

- 1 pre-baked 9-inch pie crust (you can use a store-bought crust or make your own)
- 1 cup granulated sugar
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 1/2 cups water
- 4 large egg yolks
- 2 tablespoons unsalted butter
- 1 tablespoon finely grated lemon zest
- 1/2 cup fresh lemon juice (from about 3-4 lemons)

For the Meringue Topping:

- 4 large egg whites
- 1/4 teaspoon cream of tartar
- 1/2 cup granulated sugar
- 1/2 teaspoon vanilla extract

Instructions:

Prepare the Pie Filling:

Whisk together the granulated sugar, cornstarch, and salt in a medium saucepan.

Gradually add the water while whisking continuously to avoid lumps.

Place the saucepan over medium heat and cook, stirring constantly, until the mixture thickens and comes to a boil. This should take about 5-7 minutes.

In a separate bowl, whisk the egg yolks. Gradually add about half of the hot sugar mixture to the

egg yolks, whisking constantly to temper the yolks.

Return the egg yolk mixture to the saucepan with the remaining sugar mixture. Cook for an additional 2 minutes, stirring continuously.

Remove the saucepan from heat and stir in the unsalted butter until it's fully melted.

Add the finely grated lemon zest and fresh lemon juice to the mixture. Stir until well combined.

Pour the lemon filling into the pre-baked pie crust, spreading it evenly.

Prepare the Meringue Topping:

In a clean, dry mixing bowl, beat the egg whites and cream of tartar on high speed until soft peaks form.

Gradually add the granulated sugar while continuing to beat. Beat until stiff, glossy peaks form.

Stir in the vanilla extract.

Assemble and Bake:

Preheat your oven to 350°F (175°C).

Spoon the meringue over the lemon filling in the pie crust, making sure to spread it all the way to the edges to seal the pie.

Create decorative peaks or swirls with a spatula or the back of a spoon.

Place the pie in the preheated oven and bake for about 12-15 minutes or until the meringue is lightly browned.

Chill and Serve:

Remove the pie from the oven and let it cool to room temperature.

Once cooled, refrigerate the pie for at least 2 hours before serving to allow the filling to set.

Slice and serve your delicious Katherine's Lemon Meringue Pie as a delightful dessert!

Enjoy this tart and sweet pie that is a result of Katherine's culinary innovations on "Desperate Housewives."