



# inverted lemon meringue pie

When life hands you lemons, make lemon custard.

*servings: 8 to 10 | intermediate*

## MERINGUE

In a large mixing bowl, combine the egg whites, 1 cup of sugar, white vinegar, and vanilla extract. Using an electric beater, whip the mixture until stiff peaks form.

Preheat the oven to 275°F. Using a paper towel, grease your baking sheet with the canola oil, making sure to get the bottom and the sides. Spoon the meringue onto the baking sheet, and delicately shape it into an even “crust” layer, bringing it up the sides of the baking sheet as well. Bake it in the oven for 2½ hours. Turn off the oven and leave it in there for another 30 minutes. The dissipating heat will finish cooking the meringue.

## LEMON CUSTARD

In a large bowl, whip together the egg yolks, 1 cup of sugar, and lemon juice. Fold in the lemon zest. Heat a double boiler over medium heat, and cook the lemon mixture in the top pan, stirring constantly, until it's thick like custard. Remove it from the heat, cover, and refrigerate until cool. In another large bowl whip the heavy cream with ¼ cup of sugar until stiff. When the custard is cool, fold it into the whipped cream.

## SHKIAFFING IT TOGETHER

Layer the custard mixture evenly over the cooled meringue. Cut, and serve.

## GROCERY LIST

- 8 egg whites
- 2¼ cups granulated sugar
- 2 tsp plain white vinegar
- ½ tsp pure vanilla extract
- 1 tsp canola oil
- 8 egg yolks
- ⅔ cup fresh lemon juice
- 1 tbsp grated lemon zest
- 2 cups heavy cream

## GEAR

- 3 large mixing bowls
- hand-held electric beater
- rimmed baking sheet
- double boiler



Whenever I get overwhelmed, I just take a deep breath and try to find my happy place. ... Then I remember I don't have a happy place.

