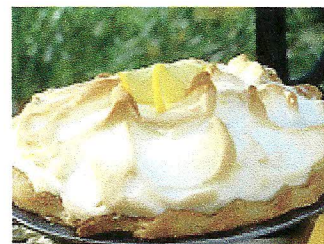




## Lemon Meringue Pie

Recipe courtesy Paula Deen

**Prep Time:** 10 min    **Level:** Easy    **Serves:** 6 to 8 servings  
**Inactive Prep Time:** —  
**Cook Time:** 15 min



### Ingredients

1 (14-ounce) can sweetened condensed milk  
1/2 cup lemon juice  
1 teaspoon grated lemon zest  
3 egg yolks  
1 (8-inch) prebaked pie shell or crumb crust

### Meringue:

3 egg whites  
1/4 teaspoon cream of tartar  
1/4 cup sugar

### Directions

In medium bowl, combine milk, lemon juice, and zest; blend in egg yolks. Pour into cooled crust.

Preheat oven to 325 degrees F.

Beat egg whites with cream of tartar until soft peaks form. Gradually beat in the sugar until stiff. Spread over filling; seal to edge of crust. Bake for 12 to 15 minutes or until meringue is golden brown.

### \* Raw Eggs

#### \*RAW EGG WARNING

Food Network Kitchens suggest caution in consuming raw and lightly cooked eggs due to the slight risk of salmonella or other food-borne illness. To reduce this risk, we recommend you use only fresh, properly refrigerated, clean grade A or AA eggs with intact shells, and avoid contact between the yolks or whites and the shell.

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