

- Prep Time: 30 minutes
 - Cook Time: 45 minutes
 - Chilling Time: 3 hours
 - Total Time: 4 hours 15 minutes
 - Yield: One 9-inch pie (8 servings)
 - Skill Level: Intermediate
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Ingredients

For the Crust:

- 1 $\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup unsalted butter, cold and cubed
- $\frac{1}{4}$ cup ice water

For the Lemon Filling:

- 1 cup granulated sugar
- 2 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- 1 $\frac{1}{2}$ cups water
- 4 large egg yolks, lightly beaten

- ½ cup fresh lemon juice (about 3-4 lemons)
- 2 tablespoons unsalted butter
- 1 tablespoon lemon zest

For the Meringue:

- 4 large egg whites, at room temperature
 - ½ teaspoon cream of tartar
 - ½ cup granulated sugar
 - ½ teaspoon vanilla extract
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Instructions

Part 1: The Crust (Time: 20 mins active, 20 mins bake)

1. Prepare the Dough: In a medium bowl, whisk together the flour and salt. Cut in the cold butter using a pastry blender or two knives until the mixture resembles coarse crumbs. Gradually add the ice water, one tablespoon at a time, mixing until the dough just

comes together. Shape into a disk, wrap in plastic, and refrigerate for at least 30 minutes.

2. Blind Bake: Preheat your oven to 375°F (190°C). On a floured surface, roll out the dough to fit a 9-inch pie pan. Transfer the dough to the pan, trim the edges, and crimp as desired. Line the crust with parchment paper and fill with pie weights or dried beans. Bake for 15 minutes, then remove the weights and parchment. Bake for another 5-7 minutes until the crust is golden. Set aside to cool completely.

Part 2: The Lemon Filling (Time: 15 mins active)

1. Combine Dry Ingredients: In a medium saucepan, whisk together the sugar, cornstarch, and salt.
2. Add Liquids: Gradually whisk in the water until smooth. Place the saucepan over medium heat and bring to a boil, stirring constantly. Boil for 1 minute until thickened.
3. Temper the Eggs: In a separate bowl, whisk the egg yolks. Gradually whisk in about ½ cup of the hot sugar mixture to temper the eggs (this prevents them from scrambling). Pour the egg mixture back into the saucepan.
4. Finish the Filling: Cook over medium-low heat, stirring constantly, for 2-3 minutes until the mixture is thick and bubbly. Remove from heat and stir in the lemon juice, butter, and lemon zest. Pour the filling into the cooled pie crust and smooth the top.

Part 3: The Meringue (Time: 10 mins active, 15 mins bake)

1. Whip the Egg Whites: In a clean, dry bowl, beat the egg whites and cream of tartar with an electric mixer on medium speed until soft peaks form.
 2. Add Sugar: Gradually add the sugar, one tablespoon at a time, beating on high speed until stiff, glossy peaks form. Beat in the vanilla extract.
 3. Assemble: Spread the meringue over the hot lemon filling, making sure to seal the edges completely by touching the meringue to the crust. This prevents shrinking. Use the back of a spoon to create decorative peaks.
 4. Bake: Bake at 350°F (175°C) for 12-15 minutes, or until the meringue is golden brown. Cool completely on a wire rack before refrigerating for at least 3 hours before serving.
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Recipe Intensity & Timing Summary

- Intensity Level: Intermediate. The recipe involves multiple stages (dough, curd, meringue) and requires attention to detail, particularly when tempering eggs and whipping meringue.
- Active Time: 55 minutes (Prep + Cooking)
- Passive Time: 3 hours 20 minutes (Chilling + Cooling + Baking)

- Total Time: ~4 hours 15 minutes

Nutritional Information (Estimated per serving)

Please note: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.

- Calories: 320 kcal
- Total Fat: 14g
- Saturated Fat: 8g
- Cholesterol: 115mg
- Sodium: 180mg
- Total Carbohydrates: 45g
- Dietary Fiber: 0.5g
- Total Sugars: 32g

- Protein: 4g