Prep time: 15 minutes
Cook time: 45-50 minutes
Total time: 1 hour 5 minutes (plus cooling)

Table of Contents

- Ingredients
- Equipment

- Instructions
- Recipe Notes & Tips
- Nutrition Information (Estimated)

Ingredients

For the Pie:

- 4 large eggs, separated and at room temperature
- 1 ½ cups (300g) granulated sugar
- ½ cup (60g) all-purpose flour
- ¼ teaspoon salt
- ¼ cup (57g) unsalted butter, melted and slightly cooled

- 1 ½ cups (360ml) whole milk
- ½ cup (120ml) freshly squeezed lemon juice (from about 3-4 lemons)
- 2 tablespoons finely grated lemon zest (from about 2 lemons)
- 1 teaspoon vanilla extract

For Serving (Optional):

- Powdered sugar, for dusting
- Fresh whipped cream
- Fresh berries (raspberries or blueberries pair beautifully)

Equipment

- 9-inch (23cm) pie dish (glass or ceramic works best)
- Stand mixer or electric hand mixer
- Two large mixing bowls

- Whisk
- Rubber spatula

Instructions

Part 1: Preparation & The Foundation (15 minutes)

1. Preheat Your Oven: Position a rack in the lower third of your oven and preheat to 325°F (165°C). This lower position is crucial for the “magic” to happen, allowing the pie to bake gently from the bottom up.

2. Prepare the Pie Dish: Lightly grease a 9-inch pie dish with butter or non-stick spray. Set it aside.

3. Separate the Eggs: Carefully separate the egg yolks from the whites. Place the egg whites in the bowl of your stand mixer (or a large, clean metal/glass bowl) and the yolks in a separate large mixing bowl. Ensure there is no trace of yolk or grease in the egg whites, or they will not whip properly.

4. Create the Lemon Base: In the bowl with the egg yolks, add the granulated sugar, flour, and salt. Whisk until the mixture is smooth and pale yellow, about 1 minute. It will be thick.

5. Add Wet Ingredients: Whisk in the melted butter until fully incorporated. Then, slowly

pour in the milk, whisking constantly to prevent lumps. Finally, add the lemon juice, lemon zest, and vanilla extract. The mixture will be quite thin—this is exactly what you want. Set this bowl aside.

Part 2: The Magic Begins (10 minutes)

6. Whip the Egg Whites: Using your stand mixer with the whisk attachment (or an electric hand mixer), beat the egg whites on medium speed until soft peaks form. This should take about 2-3 minutes.

7. Create Stiff Peaks: With the mixer still running, gradually add the remaining ½ cup of sugar, one tablespoon at a time. Continue to beat on medium-high speed until stiff, glossy peaks form. The peaks should stand straight up when you lift the whisk.

8. Fold Gently: This is the most critical step. Using a rubber spatula, gently fold about one-third of the whipped egg whites into the lemon-yolk mixture. This will lighten the base. Then, carefully fold in the remaining egg whites in two additions. Use a gentle, sweeping motion, scraping the bottom of the bowl, until just combined. Do not overmix, or you will deflate the air you've just worked so hard to incorporate.

9. Assemble for Baking: Pour the magical, fluffy batter into your prepared pie dish. Smooth the top with your spatula.

Part 3: Baking & Cooling (45-50 minutes + cooling)

10. Bake: Place the pie on the lower rack of your preheated oven. Bake for 45-50 minutes, or until the top is a beautiful golden brown and the center is set but still slightly jiggly.

The pie will puff up dramatically like a soufflé.

11. Cool Completely: Remove the pie from the oven and let it cool completely on a wire rack at room temperature. As it cools, it will deflate and settle into its three distinct layers. This takes about 1-2 hours. For the cleanest slices, refrigerate for at least 3 hours after it has cooled to room temperature.

12. Serve: Dust with powdered sugar just before serving. A dollop of unsweetened whipped cream is a wonderful counterpoint to the sweetness. This pie is best served chilled or at a cool room temperature.

Recipe Notes & Tips

- Fresh is Best: The flavor of this pie hinges on the lemon. Always use freshly squeezed lemon juice and fresh zest. Bottled lemon juice will result in a flat-tasting pie.

- Temperature Matters: Ensure your eggs are at room temperature for better volume when whipping the whites. The milk can be cold, but the butter should be melted and slightly cooled so it doesn’t cook the eggs.

- The “Jiggle” Test: Don’t be tempted to overbake. The center should still have a slight wobble when you gently shake the pan. It will continue to set as it cools.

- Cracking: The top of your pie may crack as it cools and deflates. This is completely normal and a hallmark of this rustic dessert. A dusting of powdered sugar will help camouflage any major cracks.

Nutrition Information (Estimated)

Disclaimer: The following nutritional information is an estimate and is provided for informational purposes only. It is not a substitute for professional dietary advice. Calculations are based on 1 slice out of 8.

- Serving Size: 1 slice
- Calories: 315 kcal
- Total Fat: 10g
- Saturated Fat: 5g
- Trans Fat: 0g
- Cholesterol: 105mg
- Sodium: 140mg
- Total Carbohydrates: 50g
- Dietary Fiber: 0.5g

- Total Sugars: 42g
- Protein: 5g