



Lemon Meringue Cream Pie

with No-Roll Cookie Crust



2h



2 Servings

The puffy pillowy meringue topping of this pie is the stuff of dreams! This version features a lemon-kissed cream filling for an indulgent twist on the original. Pro tip: it is easier to separate cold eggs, but the egg whites should then come to room temperature before you whip your meringue topping. This helps the whites whip faster and gain greater volume. (2p plan makes one 8-inch pie; 4p plan makes one 9-inch pie.)

What we send

- 5 oz all-purpose flour ³
- 5 oz confectioners' sugar
- 8 oz cream cheese ²
- 4 oz mascarpone ²
- 1 lemon

What you need

- kosher salt
- 2 large eggs (1 yolk + 2 whites) ¹
- 6 Tbsp butter ²

Tools

- 8-inch pie dish
- stand mixer with whisk attachment or hand-held mixer

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 380kcal, Fat 21g, Carbs 41g, Protein 5g



1. Prep shortbread crust

Preheat oven to 350°F with a rack in the center. Grease the bottom and sides of an 8-inch pie dish. Separate **2 large eggs**; reserve egg whites for step 5. In a medium bowl, combine **flour**, **¼ cup confectioners' sugar**, and **a pinch of salt**. Add **6 tablespoons melted butter** and **1 large egg yolk** to bowl; stir with a fork until it resembles wet sand (it should clump like crumb topping).



2. Bake shortbread crust

Evenly press **shortbread crumbs** into bottom and up sides of prepared pie dish (it'll be a thin layer). Use a fork to poke crust all over. Bake on center oven rack until deep golden around edges and center is set, 15-20 minutes. Cool completely, 20-30 minutes, before moving onto next step. Place **cream cheese** and **mascarpone** in a medium bowl to soften while crust cools.



3. Make filling

Finely grate **all of the lemon zest** and squeeze **1½ tablespoons lemon juice** into a medium bowl; add **softened cream cheese, mascarpone, ⅓ cup confectioners' sugar**, and **a pinch of salt**. Whisk until creamy (alternatively, beat with a hand mixer). While whisking, drizzle in **2 tablespoons water** and whisk until smooth.



4. Layer pie & chill to set

Once **shortbread crust** is cool to the touch, evenly spread **filling** over top. Chill in refrigerator until filling is set, at least 45 minutes.

Once set, let **pie** come to room temperature before topping with **meringue** and broiling.



5. Make meringue topping

(If held in fridge, bring **reserved egg whites** to room temperature.) In a medium bowl or stand mixer, combine **reserved egg whites** and **a pinch of salt**. Use a hand-held mixer or the whisk attachment to beat on medium until egg whites are foamy and frothy. Gradually add **¼ cup confectioners' sugar**, then increase speed to high and beat until stiff glossy peaks form.



6. Toast meringue & serve

Preheat broiler with top rack 6 inches from heat source. Spoon **dollops of meringue** over **pie filling**, spreading until it meets the **crust** all around the edges. Broil on top oven rack until meringue is browned in spots, 1-2 minutes (watch closely as broilers vary). Enjoy!