

CREATIVE CAKES
Lemon Meringue
By Carol Burgers



Lemon Meringue

Ingredients

Crust:

1 packet crushed shortbread biscuits/cookies (200 g / 7 oz)

soft grated butter (75 g / 2½ oz)

Filling:

Juice and rind of 3 juicy lemons

1 tin of condensed milk (410 g / 14 oz)

2 beaten egg yolks

Meringue:

3 egg whites stiffly beaten with

100 g (4 oz) regular (white) sugar

Method:

1. Combine butter and biscuits/cookies to form a light fluffy crust and gently press into a greased pie plate.
2. Refrigerate for about ten minutes for it to set.
3. Whisk the filling ingredients together; lemon will cause milk to thicken nicely.
4. Pour lemon mixture into the cooled biscuit/cookie base.
5. Beat the meringue mixture together until it is firm enough to form and retain stiff peaks (up to 15 minutes).
6. Arrange the meringue mixture on top of lemon filling.
7. Bake for about 40 minutes at 100°C / 220°F or until slightly golden on top or crisp.
8. Remove from oven and allow to cool so that lemon custard sets.
9. Enjoy!!!