

Ferraro's Cucina

Mini Lemon Merigue Pies

Ingredients

- 12 Frozen pie tart shells**
- 3 large eggs, separated**
 - ¾ cup white sugar**
- 2 tablespoons cornstarch**
- 2 tablespoons all-purpose flour**
- 1 cup water**
- 6 tablespoons freshly squeezed lemon juice, or to taste**
- 3 tablespoons freshly grated lemon zest, or to taste**
- 1 tablespoon butter**
 - ¼ cup white sugar**
- ¼ teaspoon almond extract**

Preparation

- Preheat oven to 350 degrees F (175 degrees C).
- Beat the 3 yolks in a bowl until smooth; set aside.
- Whisk ¾ cup of sugar with cornstarch and flour in a saucepan until thoroughly mixed; beat in the water, lemon juice, and lemon zest. Bring the mixture to a boil over medium heat; reduce heat to a simmer. Add the egg yolks and butter, and mix with the whisk until the filling is smooth and thickened; remove from heat. Spoon the hot lemon filling into the mini graham cracker crusts.
- Beat the egg whites in a metal or glass bowl with ¼ cup of sugar and the almond extract with an electric mixer until the meringue is fluffy and holds stiff peaks, 1 to 2 minutes. Top each lemon pie with about 1 inch of the meringue and spread into decorative swirls and peaks with a spatula. Cover all the lemon filling with meringue.
- Bake in preheated oven until the meringue is lightly golden brown with darker brown peaks and swirls, about 10 minutes. Allow to cool before serving.

