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## Lemon Meringue Pie

### Ingredients:

Single crust  
juice and zest of 2 lemons  
1 cup sugar  
2 tbsp flour  
3 tbsp cornstarch  
1/4 tsp salt  
4 egg whites  
4 egg yolks  
2 tbsp butter  
6 tbsp sugar

### Directions

Start by preheating your oven to 350°F. In a saucepan mix together your brown sugar, flour, cornstarch, and salt. Mix together well and in a separate bowl combine your lemon juice, water, and lemon zest. Pour your wet mixture into your saucepan with your dry mixture and place over medium heat. Stir constantly until it comes to a boil and add your butter. Stir mixture until it begins to thicken and slowly introduce about 1/2 a cup into your egg yolks while mixing. Mix together well and then return to your saucepan over medium heat. Mix until nice and thick then remove from heat and allow to cool. To make your meringue grab your egg whites and add your sugar to them and beat them with an electric mixer. Continue beating until your egg whites form stiff peaks. Grab your full prebaked pie crust and pour your lemon filling into it. Grab your meringue and spoon it over your lemon filling spreading it over the entire pie. To create the waves just stick and spoon into your meringue and pull it back in whatever pattern you'd like. Place in your preheated oven and bake for only 10 minutes. The top of your meringue will brown and it will be done. Allow to cool, serve it up, and enjoy.