

Flaky Pie Crust

Instructions

1: Pulse dry ingredients in a food processor. Add cold butter in chunks. Pulse until butter is broken into small pieces. Add water and pulse. The dough will be crumbly, but should hold together when kneaded.

2: Wrap in Plastic and refrigerate.

Two-crust pie: 2 1/2 cups flour, large pinch of salt, 2 sticks of butter (16 TBS), 5-7 TBS cold water.

Notes

Ingredients

1 ¼ cup flour

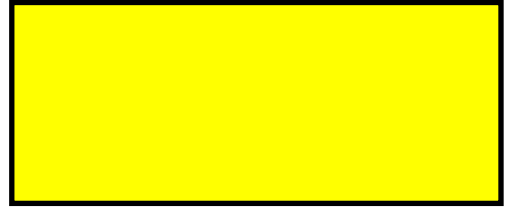
¼ tsp salt

1/8 tsp baking powder

8 TBS cold butter

3 to 4 TBS cold water

Lemon Meringue Pie



Instructions

- 1:** Combine milk and sugar in sauce pan. Peel zest from lemons and lime with a vegetable peeler, minimizing the white pith. Simmer milk mixture with the zest. Remove from heat and allow to steep for five minutes (no longer); remove the zest.
- 2:** Juice the lemons and lime. Whisk 1/2 cup juice with cornstarch in a bowl. Whisk in egg yolks.
- 3:** Heat milk mixture to a boil. Whisk some of milk with yolks, then add to the milk mixture. Whisk in the juice mixture and heat until thick. Pour into another bowl and chill.
- 4:** Roll out the crust and bake in pie pan at 350 for about 20 minutes. Pour in cooled filling. Make meringue in a mixer. Spread over filling and make peaks with a spatula. Bake in the oven at 350 for five to ten minutes to toast the meringue.

Notes

Ingredients

- 2 cups milk
- 2/3 cup sugar
- 4 medium lemons and 1 lime
- 1/4 cup corn starch
- 4 egg yolks
- 2 TBS butter

Meringue-

- 4 egg whites
- 2/3 cup sugar