

Yield 1 Pie

Filling

#	Unit	Item	Preparation	grams
1	cup	Butter	room temperature	
2	cup	Sugar		
8	large	Egg Yolks		
¾	cup	Brewed Tea		
1	tsp.	Lemon Zest		
1	Tbls.	Lemon Juice		
4	Tbls.	AP flour		
1	Tbls.	Cornmeal		
½	tsp.	Salt		

Directions:

Cream together butter and sugar in a countertop mixer

Add in the yolks one at a time and mix until combined

Slowly add in the tea

Add in the lemon juice and zest

Scrape down the sides of the mixing bowl with a rubber spatula

Add in the flour, cornmeal, salt and mix well

Pour the mixture into pie shell

BAKE at 350 degrees for 25 minutes, rotate and bake for another 15 minutes

## Italian Meringue Topping

#	Unit	Item	Preparation
¾	cup	Sugar	
¼	cup	Water	
1 ½	Tbls.	Light corn syrup	
3	large	Egg Whites	room temperature
1/4	tsp	Salt	
1	tsp	Cream of Tartar	

Directions:

In a heavy bottom pot, bring the sugar, corn syrup and water to 248 degrees

Place the egg whites in a CLEAN & DRY countertop mixer bowl

Whip on medium speed until foamy, add in the cream of tartar and the salt

Continue to whip on medium/high speed until soft peaks form

Pour in the hot sugar mixture and continue to whip until very firm (3-5 minutes)

OPTIONAL: Add in a splash of lemonade flavoring