

EASY PEASY LEMON SQUEEZY MERINGUE PIE

Makes 1 large lemon meringue pie

Hands-on time: 25 minutes

Hands-off time: 4 hours

INGREDIENTS

1½ packs (200g each) SPAR Coconut Tea Biscuits

⅓ cup (75g) butter, melted

2 tins (385g each) SPAR Full Cream Condensed Milk Sweetened

4 juiced (1 cup) SPAR Freshline Lemons

6 large SPAR Eggs, separated

1 cup castor sugar

METHOD

1. Preheat the oven to 180°C and grease a round 20cm fluted loose-base quiche tin with non-stick spray.
2. Place the Spar Coconut Tea Biscuits into a resealable plastic bag and crush using a rolling pin until fine crumbs are formed. Sprinkle the crumbs into a bowl and stir in the melted butter.
3. Spoon the crumbs into the greased tin and press firmly into an even layer on the bottom and up the sides of the tin. Bake for 8 minutes, remove from the oven and allow to cool.
4. To make the lemon filling, pour the SPAR Full Cream Condensed Milk into a large mixing bowl. Grate 1 SPAR Freshline Lemon on the fine edge of the grater to make zest. Add the zest along with the juice of 4 freshly squeezed lemons to the bowl. Add the 6 egg yolks and whisk to combine.
5. Pour the filling into the baked crust and return to the oven. Bake for 22-25 minutes or until the filling is just set, with the middle still being slightly jiggly.
6. To prepare the meringue layer, use an electric mixer to beat the egg whites until stiff, about 3 minutes. Add the sugar, a little at a time and continue whisking until stiff and glossy, about 6 more minutes.
7. Spoon the meringue onto the lemon filling. **Chef's Tip: Fluff up the meringue with a spatula to create peaks.*
8. Bake again for another 12-15 minutes or until the meringue is light golden brown in colour. Allow to cool and set, about 3 hours.
9. Serve alongside tea and ENJOY!