



Lemon Meringue Pie

Ingredients

Lemon Filling

1 cup lemon juice
5tsp finely grated lemon rind
(approximately 4 lemons)
1/2 cup maple syrup
1/2 cup coconut milk
4tbs arrow root
5 egg yolks

Meringue

5 egg whites
2tbs maple syrup

Instructions

Preheat a fan-forced oven to 160° Celsius/325° Fahrenheit.

Place lemon juice, lemon rind and maple syrup in a medium size pan on low heat.

In a small bowl, combine coconut milk and arrow root powder. Add to lemon juice mixture, stirring consistently until simmering.

Beat egg yolks together in a small bowl then add to simmering lemon mixture, stir constantly for 3-4 minutes, or until mixture has thickened. Pour into a pie dish.

To make the meringue, beat the egg whites and maple syrup in a medium size mixing bowl until stiff peaks form.

Spoon the meringue on top of the lemon filling then place into oven and bake for 8-10 minutes, or until lightly browned.

Cool before serving.



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