Angel Pie

Angel pie dates back to the 1930s and the recipe has been passed down to the next generation. The pudding flavor can differ from cook to cook. My grandmother used to make it with lemons. And this is her recipe. If you like meringue, this will definitively be a hit in your family. You need to plan ahead for this pie as the filling should be refrigerated at least 8 hours before serving.

Serves 8 | Chill time 8 hours | Prep. time 15 min.| Cooking time 8 min.

Ingredients

For the meringue pie crust

Butter and flour for greasing and dusting
3 extra large egg whites
1 pinch cream of tartar
1 teaspoon pure vanilla extract
¾ cup white sugar

For the lemon filling

5 egg yolks
½ cup sugar
¼ cup lemon juice
Zest of 1 lemon
1 cup heavy cream

Whipped Cream Topping

1 cup heavy cream, chilled
2-4 tablespoons confectioner's sugar
1 teaspoon vanilla
Gelatin to stabilize cream (optional)
¼ tablespoon water

Directions

For the meringue pie crust

1. Pre-heat the oven to 275ºF and place oven rack in the middle position.
2. Coat a 10-inch deep pie pan with butter and lightly flour the pan. A glass pie pan such as Pyrex works best. Remove excess flour by reversing the pan over the sink.

3. In an electric stand mixer with the whisk attachment on, add the egg whites, vanilla, and a pinch of tartar. Beat on low speed until foamy.
4. Increase speed to high and gradually add the sugar. Beat until stiff peaks form.
5. Spread the meringue evenly into the pie dish with a spatula or the back of a wooden spoon.
6. Place into the oven and bake for 1 hour. Turn off the oven and let the meringue shell rest in the oven for 1 more hour. Make sure not to open the oven door as the meringue continues to dry up.
7. Remove from the oven and let cool completely.

<u>For the lemon filling</u>

8. While the pie shell is cooling down, prepare the filling.
9. Beat the yolks until they are thickened, and heat them gently in a double boiler.
10. While continuously beating, add the sugar, lemon juice, and zest.
11. Continue cooking and stirring until the filling is lightly colored and thick.
12. Remove the mixture from the heat and let it cool completely.
13. Beat the heavy cream until soft peaks form. Fold in the whipped cream into the cold lemon filling with a spatula.
14. Add the lemon filling to the meringue pie crust, cover with plastic wrap, and refrigerate for at least 8 hours and up to 12 hours.

<u>For the topping</u>

15. If you are using gelatin, heat the water and add the gelatin, stirring until it is completely dissolved.
16. Let the gelatin cool down a little, but don’t let it set.
17. Whip the cream to soft peaks, and gradually add the sugar and vanilla while whipping.
18. Add the gelatin in a thin stream while whipping continuously.

<u>To assemble</u>

19. Fill the meringue crust with the rest of the filling.
20. Spoon the remaining whipped cream topping over the filling, and chill.