

HOMEMADE LEMON MERINGUE PIE

Ingredients:

- 1 cup white sugar
- 2 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 1/2 cups coconut milk
- 2 lemons, juiced and zested
- 2 tablespoons coconut oil
- 4 egg yolks, beaten
- 1 (9 inch) graham cracker or gluten-free pie crust, baked
- 4 egg whites
- 6 tablespoons coconut sugar

Directions:

1. Preheat the oven to 350°F (175°C).
2. In a medium saucepan, whisk together the white sugar, cornstarch, and salt. Gradually stir in the coconut milk, lemon juice, and lemon zest until well combined.
3. Cook the mixture over medium-high heat, stirring frequently, until it thickens and comes to a gentle boil.
4. Stir in the coconut oil until melted and fully incorporated into the mixture.
5. Gradually whisk the beaten egg yolks into the hot sugar mixture, stirring constantly until smooth and thickened.
6. Remove the lemon filling from heat and pour it into the baked pie crust, spreading it evenly.
7. In a large glass or metal bowl, whip the egg whites until foamy. Gradually add the coconut sugar while continuing to whip until stiff peaks form.
8. Spread the meringue over the lemon filling, making sure

to seal the edges at the crust to prevent shrinking.

9. Bake the pie in the preheated oven for about 10-12 minutes, or until the meringue is lightly golden brown.
10. Allow the pie to cool completely before slicing and serving. Enjoy your refreshing Coconut Lemon Meringue Pie with a tropical twist!