

Minichefs: lemon meringue pie

Say the words 'lemon meringue pie' and most faces will light up. There's just something pretty special about the crumbly Marie-biscuit base, tangy lemon filling and the sweet, fluffy meringue. The great news is that two Minichefs and a stand mixer can make this pie in minutes. Here's the winning recipe.

Tools

[KitchenAid Stand Mixer](#) or electric beater

[Mixing bowl](#)

[Whisk](#)

[Measuring cups](#)

[Pie dish](#)

Ingredients

3/4 packet Marie biscuits – crushed

115g butter – melted

1 tin condensed milk

2 eggs – separated

1/2 cup lemon juice

1/2 cup castor sugar

Method

1. Set the oven to 180°C .
2. Mix the crushed biscuits and butter. Press the mixture into the pie dish.
3. Pour the condensed milk into a bowl. Add the egg yolks and lemon juice and whisk until well combined.
4. Pour the condensed milk mix over the biscuits.
5. Beat the egg whites until stiff. Add the castor sugar and beat until smooth and thick. Pour over the filling.
6. Bake for 20 minutes or until the top is starting to brown.