

Granny Kapp's Lemon Meringue Pie



Story

Ouma Kapp was an elegant woman, with grace and style. Her sandwiches were eaten by the President and her lemon meringues were loved by all!

Ingredients

- 2tbs butter
- 140g crushed digestive biscuits
- 2 tins condensed milk
- 2 eggs separated
- ¾ cups lemon juice
- 2tsp lemon zest
- 60g caster sugar

Preparation

1. Thoroughly mix the crushed biscuits with the melted butter in a bowl. Press the mixture into the base of a 18-20cm cake tin. Leave to chill for 10 minutes. Preheat the oven to 180 °C.
2. Whisk the egg yolks and the condensed milk together in a bowl. Stir in the lemon zest and juice and pour the mixture over the biscuit base and bake for 15 minutes until set.
3. Beat the egg whites until stiff peaks form then slowly whisk in the castor sugar until glossy and thick.
4. Spread the meringue onto the pie, making peaks as you go. Bake for another 5-6 minutes until browned.