

**Naturally Lemon Pie**

**Servings:                   8**

**Prep Time:                10 minutes**

**Cook Time:               30 minutes**

**Total Time:               45 minutes**

**Equipment Needed:** Fork, Spoon, Hand Mixer, Bowl, Pot, Baking Pan

**Ingredients:**

Pie

1                                   Pie Crust (fat free)

2                                   Meyer Lemons OR 3 Lemons (zest the rinds

                                     (before juicing) equal 1/2 Cup Lemon Juice

1/2 Cup                        Water

1/2-3/4 Cups               Cane Sugar

3/4-1 Cup                    Almond Milk

1/4 teaspoon               Sea Salt OR Pink Himalayan Salt

2 Tablespoons            Coconut Flour

4 Tablespoons            Cornstarch

Zest                              of 1 Lemon

Vegetarian Meringue

2                                    Egg Whites

3 Tablespoons             Cane Sugar

\*Whip Egg Whites until foamy, adding sugar little by little and spread on top

Vegan Meringue

6 Tablespoons              Liquid from a can of Chickpeas

1/4 teaspoon                  Baking Powder

1/2 Cup                           Cane Sugar

1/2 teaspoon                  Vanilla Extract

\*Using a hand mixer, gradually add ingredients, then spread

**Directions:**

1. Pre heat Oven to 350 degreees. Remove Pie Crust from packaging and poke Pie Crust with several holes all over the Pie Crust bottom. Brown Pie Crust for 10 minutes. Next, mix all the Lemon Pie ingredients in a bowl, then pour it into the on the stove top, stirring constantly on Medium High heat. Once Pie Crust if done, pour the Lemon Pie mixture into the baked Pie Crust and set aside.

2. On the Meringue: As you mix, you will notice how the Meringue will get thicker and thicker as you mix. Pour it onto the Lemon Pie when it hits thickness you desire.

3. Bake in Oven for 20 minutes. Eat & Enjoy!