

Mile-High Lemon Meringue Tarts

Ingredients:

Lemon filling

- $\frac{2}{3}$ cup white sugar
- 2 tablespoons cornstarch
- $\frac{2}{3}$ cup water
- Yolks from 2 large eggs (reserve whites for meringue)
- $\frac{1}{3}$ cup fresh lemon juice (from 1 - 2 lemons)
- 1 tbsp. freshly graded lemon peel (from 1 lemon)
- 1 tbsp. stick butter
- 1 package (4 oz) ready-to-fill single-serve graham cracker crusts (6 per package)

Meringue

- Whites from 4 large eggs
- $\frac{1}{2}$ tsp. Cider vinegar
- $\frac{1}{2}$ tsp. Vanilla extract
- $\frac{1}{2}$ cup sugar

Method:

Lemon filling

1. Whisk sugar and cornstarch in small saucepan to mix.
2. Whisk in water, egg yolks and lemon juice until smooth.
3. Place on stove, stirring often with the whisk.
4. Boil, stirring constantly, 1 minute or until filling is translucent and thick. If filling doesn't thicken, add 1 tsp cornstarch dissolved in water.
5. Remove from heat. Add lemon peel and butter; stir until butter melts.
6. Pour $\frac{1}{2}$ cup into each cracker crust and place on a rimmed baking sheet.

Meringue:

1. Heat oven to 350 °F.
2. Beat egg whites, vinegar and vanilla in a medium metal or copper bowl with a whisk until soft peaks form when whisk is lifted.
3. Gradually beat in sugar, 1 tbsp. at a time, increasing whisking speed and beating well after each addition until sugar dissolves.
4. Beat 2 minutes longer or until stiff peaks form when beaters are lifted
5. Mound Meringue high on each tart, spread to edge of crust , then swirl with back of a teaspoon
6. Bake 20 minutes or until meringue is browned an instant-read thermometer inserted in center of meringue registers 160 °F.
7. Cool completely on a wire rack, then refrigerate at least 2 hours or up to 8.

8. If you wish to share one, use a small sharp knife dipped in cold water to cut through the meringue smoothly.