

Shaker Lemon Pie

SERVES Serves 8

TIME 1¼ hours, plus 30 minutes chilling and 1 hour cooling

Why This Recipe Works

Most Shaker lemon pie recipes mix lemon slices—peel and all—with sugar and eggs to form a custardy filling. But unless we macerated the lemon slices for 24 hour...

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Gather Your Ingredients

- 1 double-crust pie dough
- 3 large lemons, sliced thin and seeded (see note)
- 1¾ cups (12¼ ounces/347 grams) sugar
- ⅛ teaspoon salt
- 1 tablespoon cornstarch
- 4 large eggs

Before You Begin

- * You will need 6 tablespoons of lemon juice for this recipe. Have an extra lemon on hand in case the 3 sliced lemons do not yield enough juice.

Instructions

1. Adjust oven rack to lowest position and heat oven to 425 degrees. Line a 9-inch pie plate with 1 dough round and refrigerate for 30 minutes.

○ 1 tablespoon heavy cream

2. Squeeze lemon slices in fine-mesh strainer set over bowl; reserve juice (you should have 6 tablespoons). Bring drained slices and 2 cups water to boil in saucepan, then reduce heat to medium-low and simmer until slices are softened, about 5 minutes. Drain well and discard liquid. Combine softened lemon slices, sugar, salt, and 1/4 cup reserved lemon juice in bowl; stir until sugar dissolves.
3. Whisk cornstarch and remaining lemon juice in large bowl. Whisk eggs into cornstarch mixture, then slowly stir in lemon slice mixture, then slowly stir in lemon slice mixture until combined. Pour into chilled pie shell. Brush edges of dough with 1 teaspoon cream and top with remaining dough round. Seal, crimp edges, and brush top of dough with remaining cream. Using paring knife, cut 4 vents in top of dough.
4. Bake until light golden, about 20 minutes, then decrease oven temperature to 375 degrees and continue to bake until golden brown, 20 to 25 minutes. Cool on wire rack for at least 1 hour. Serve. (Pie can be wrapped in plastic and refrigerated for 2 days.)