

## LEMON MERINGUE PIE CUPS

- 4 cups Highland Market Lemon Pie Filling

### **Meringue**

- 4 Esbshade Farms Egg whites (room temperature)☒
- 1/4 tsp Cream of tartar☒
- 1/4 tsp Vanilla extract☒
- 1/4 cup Granulated sugar☒

1. Fill cups of the desired size (preferably smaller) with lemon pie filling, leaving about 2" from the top open.
2. For the meringue, beat the egg whites in a bowl with an electric mixer until egg whites become frothy.
3. Add the cream of tartar and continue mixing until soft peaks form. Gradually beat in sugar, until sugar dissolves and stiff, glossy peaks form.
4. Spoon dollops of the meringue onto the top of the cups, and using a butane torch, at about 6" away from the cup lightly caramelize the meringue, for about 10-15 seconds.

### **ADDITIONAL INFORMATION**

**Course**

[Desserts](#)