

Lemon Blueberry Meringue Pie

FOR THE CRUST:

1 single pie crust for a 10-inch pie (homemade or store bought)

10 T cornstarch

6 egg yolks

6 T butter, cut into small pieces

FOR THE LEMON BLUEBERRY CURD:

2 C fresh blueberries

1 C sugar

1 C water

1 C fresh squeezed lemon juice

2 T [Blueberry Tea](#) leaves

2 T lemon zest

FOR THE BLUEBERRY MERINGUE:

6 egg whites

1 t cream of tartar

1 C granulated sugar

1/4 C blueberry puree (made from fresh or frozen blueberries, reduced until thickened, cooled)

PREPARE THE CRUST:

Preheat the oven to 425°F.

Fit the pie crust into a 10-inch pie pan, prick the bottom with a fork, cover with aluminum foil, and add pie weights or dried beans.

Bake for 12-15 minutes until lightly golden brown. Remove from oven and let cool. Reduce oven heat to 300°F.

MAKE THE LEMON-BLUEBERRY CURD:

Brew the blueberry tea in 1 C water and strain.

In a medium saucepan, combine blueberries, sugar, lemon zest, and the brewed tea. Heat over medium heat.

In a small bowl, whisk together lemon juice and cornstarch, then slowly pour into the blueberry mixture. Cook over medium-low heat, stirring frequently, until thickened.

Separate the eggs, setting aside the whites for the meringue. Whisk the yolks in a small bowl.

Slowly stir a few tablespoons of the hot blueberry mixture into the yolks, then pour the egg mixture back into the saucepan. Cook for 2 minutes, stirring constantly.

Remove from heat and stir in butter. Let cool slightly, then blend until smooth. Pour into the prepared crust.

PREPARE THE BLUEBERRY MERINGUE:

In a medium mixing bowl, beat the egg whites on high speed with cream of tartar until soft peaks form.

Gradually add sugar while continuing to beat until stiff peaks form.

Gently fold in the cooled blueberry puree until well combined.

Spread the meringue over the pie, creating decorative peaks with a spatula; alternatively, place the meringue in a piping bag, and pipe decorative peaks around the pie.

BAKE THE PIE:

Bake at 300°F for 30-35 minutes until the meringue is nicely browned.

Cool at room temperature for 1 hour, then chill for at least 5 hours before slicing. Decorate with lemon slices and fresh blueberries, if desired.

PREP AND COOK TIMES

Prep Time: 45 minutes

Cook Time: 45 minutes

Total Time: 1 hour 30 minutes