

# Lemon Chiffon Pie

## Ingredients

### Crust

You have two options! I grew up having lemon chiffon pie in a graham cracker crust so I chose to use my No Bake Necessary Crust. If you prefer your lemon chiffon pie in a regular pie crust you can choose my Traditional Pie Crust. Both can be found by clicking here for [Pie Crust Two Ways](#).

### Filling

- 4 eggs, separated
- 2/3 cup [yes sweetener](#) or [gentle sweet](#) (separated into 1/3 cups)
- 1/4 cup fresh or bottled lemon juice
- 1 1/2 teaspoon finely grated lemon zest (optional)
- 1 1/2 teaspoons powdered [gelatin](#)
- 1/3 cup water

### Topping

Here you also have two options! You can use my recipe for [Stabilized Whipped Cream](#) or you can use this recipe to make a meringue topping.

### Meringue Ingredients

- 4 egg whites
- 1 teaspoon [vanilla extract](#)
- 1/2 teaspoon cream of tartar
- 1/2 cup [yes sweetener](#) or [gentle sweet](#) (If not using THM brand you need to powder your sweetener)

## Directions

### For Lemon Chiffon Filling

- In a mixing bowl with a whip attachment, whisk together the yolks and 1/3 cup gentle sweet until fluffy, then add the lemon juice and zest. Place the bowl over a saucepan of simmering water, and cook, whisking, until thickened, about 7 to 8 minutes.
- Meanwhile, sprinkle the gelatin over cold water and let dissolve.
- Remove the yolk mixture from the heat and whisk in the gelatin until dissolved. Place the mixture over an ice bath and stir with a rubber spatula to cool it. Once it's room temperature remove it from the ice bath and let it sit while you whip the meringue for the filling.
- Place the egg whites from your separated eggs in a clean dry bowl and whip on medium speed until foamy; then turn up to high and continue whipping until soft peaks form. Gradually add the remaining 1/3 cup sugar and whip until glossy and sugar has dissolved. Fold 1/3 of the whites into the lemon mixture; then fold in the remaining whites in 3 batches. Pour the mixture into the cooled pie shell and smooth the top.
- Chill the pie at least 2 hours before serving. If you are adding the meringue topping, go to that step before chilling the pie.
- Separate eggs
- Mix yolks with sweetener
- Cook for about 8 minutes till thick
- Beat egg whites to soft peaks
- Fold egg whites and filling together and pour in pie crust

## Directions for Meringue

- Allow egg whites to stand at room temperature for 30 minutes.
- Preheat oven to 350 degrees. (This is only to brown the meringue. If you want you can skip the oven and use a small torch to brown the top of the meringue.
- Place the egg whites in a clean dry bowl and whip on medium speed until foamy; then turn up to high and continue whipping until soft peaks form.
- Add the cream of tartar and vanilla and beat for about a minute more.
- Gradually add sugar, 1 tablespoon at a time, beating on high speed for about 5 minutes or until the mixture forms stiff, glossy peaks and sugar dissolves (rub a small amount between two fingers; it should feel completely smooth).
- Immediately spread meringue over the pie filling, carefully sealing it to the edge of the pastry to prevent shrinkage.
- Bake for 10-15 minutes to brown meringue.
- Chill pie for at least 2 hours before serving.
- Beat to stiff peaks
- Spread over the top of the filling to the edges of the crust.
- Brown meringue in the oven.