

# Triple Layer Lemon Pie

## Ingredients

### Crust

- 2 ¼ cup all-purpose flour
- 1 ½ tablespoons powdered sugar
- ¾ tsp salt
- ¾ cup shortening
- 5 – 7 tablespoons cold water

### Bottom Layer

- 1 ½ cups sugar
- 6 tablespoons cornstarch
- ¼ tsp salt
- 1/3 cup fresh lemon juice + ½ cup cold water
- 3 egg yolks – beaten well
- 2 tablespoons butter – cut into pieces
- 1 ½ cups boiling water
- 1 tsp pure lemon extract
- 1 tsp fresh lemon zest
- 3 or so drops yellow food coloring

### Middle Layer

- 1 cup powdered sugar
- 1 pkg (8 oz) cream cheese – softened
- 2 pkg instant lemon pudding
- 1 ½ cups cold whole fat milk

### Top Layer

- 1 cup powdered sugar
- 1 pkg (8oz) cream cheese – softened
- 2 cups heavy whipping cream

## Instructions

For the pie crust, measure flour, powdered sugar, salt and shortening into the bowl of your food processor. Pulse until the shortening is incorporated into small pea size bits. Add about 3 tablespoons cold water and pulse. Add small amounts of water and pulse until the dough forms a ball (you'll know when its right as a ball will form on one side of the processor bowl)

Sprinkle a little flour on the counter, pour the dough onto the counter and press into a round, approximately the diameter of the pie dish to be used (I recommend a deep-dish pie dish for this recipe). Carefully place in pie dish and press into the pie dish, crimping the edges. Dock the dough with a fork, cover with plastic wrap and place in the refrigerator for approximately ½ hour.

While the dough is in the refrigerator, preheat the oven to 450° F. Remove the plastic wrap and bake the crust for 8 – 10 minutes, until the crust is cooked and the edges are a light, golden brown. Remove and cool completely.

For the lemon curd bottom layer, combine the sugar, salt and cornstarch in a medium size sauce pan, whisk together to remove any lumps from the cornstarch. Whisk in the lemon juice/cold water. Once smooth, add the well beaten egg yolks. Add the butter and slowly stir in the boiling water.

Bring mixture to a boil over medium heat, stirring constantly and boil for about 2 minutes. The mixture should be thick – you can check by dipping a wooden spoon, run your finger down the middle of the back of the spoon (be careful this is hot) and if the line stays, it is finished. Remove from the heat – add extract, zest and food coloring. Stir to combine and let sit for about 30 minutes.

Pour into the prepared and cooled pie crust and refrigerate while preparing the middle layer. For the middle layer, measure the powdered sugar into a medium bowl. Add the softened cream cheese. Carefully blend together with a hand mixer (you can use stand mixer, but really easier to just use hand mixer). Add the instant pudding and blend until just combined. Slowly add a little milk and blend (don't add all the milk at once, you'll get lumps that are hard to beat out). Continue adding milk in batches until smooth and creamy. Continue beating until the mixture is stiff. Pour on top of the bottom layer and smooth. Return to the refrigerator for about 30 minutes. Rinse the beaters well, dry and set aside for the topping layer.

For the topping, measure the powdered sugar into a medium bowl (can use the same bowl as for the middle layer) and add the softened cream cheese. Carefully blend together and set aside. Now, I use the stand mixer for whipping cream as it outperforms any hand mixer I have ever had, but you can use the hand mixer. Place the 2 cups heavy cream in the bowl of stand mixer fitted with wire attachment. Blend until medium peaks form. Add the powdered sugar, cream cheese mixture and beat until desired consistency achieved. Pour over middle layer on the pie, totally covering the layers to the edge of the pie.

Now, I like to garnish with a lemon-flavored sanding sugar or even candied lemon peel.

Serve and enjoy!