



# Sponge Cake Lemon Pie



6-8



1.5 hours

## INGREDIENTS

2 egg yolks

1 c. granulated sugar

½ c. all-purpose flour

grated rind of 1 lemon

juice of 1 lemon

1 c. milk

2 egg whites, beaten stiff

Pastry shell, for one 9-inch

diameter pie (I used the ["Rich Short Crust"](#) recipe).

## NOTES

This pie has an interesting texture and mild lemon flavour. The custard base is creamy and delicious, and the sponge-like topping that floats to the top is fluffy and unique. If needed, make this gluten-free by substituting 1:1 gluten-free baking flour in the pie crust and in the custard.

## DIRECTIONS

1. Prepare a pastry of your choice, and line a 9-inch diameter pie plate.
2. Preheat oven to 425F.
3. In a mixing bowl, combine the egg yolks and the sugar; mix well to combine thoroughly.
4. Sift the flour, and add it to the sugar and egg yolk mixture; beat with a wooden spoon to blend it thoroughly.
5. Grate the rind of the lemon, and add it to the mixture.
6. Squeeze the juice from the lemon, then strain it, and add it to the filling.
7. Beat thoroughly, until the mixture is smooth.
8. Add the milk, and beat the filling mixture with a rotary beater, until it is light and smooth.
9. In a separate bowl, beat the egg whites until they form stiff peaks; then gently fold them into the filling mixture, until thoroughly incorporated.
10. Pour the filling into the prepared (uncooked) pastry shell, and put the pie immediately into the preheated oven.
11. Bake at 425F for approximately 5 minutes; then reduce the temperature to 325F, and bake approximately 30 to 40 minutes longer, until the filling is lightly golden brown, and set.
12. Allow to cool before serving. *Enjoy!*