

Cute little lemon pies are all you need

Pie is an amazing thing, everyone loves pie, especially lemon meringue. The refreshing filling with the puffy meringue makes for an amazing summertime dessert. For all you lemon meringue lovers, here's a teeny tiny hack to eating a whole lemon meringue pie all by yourself.

Mason Jar Lemon Pies with Meringue Clouds

Dough ingredients

1 purchased raw pie-crust dough

Filling ingredients

1/2 cup freshly squeezed Sunkist lemon juice

1 1/2 cups water

1 tablespoon finely minced lemon zest

1 cup sugar

1/4 cup cornstarch

6 egg yolks

1 tablespoon butter

Meringue ingredients

6 egg whites

1/4 teaspoon cream of tartar

1 cup sugar

Dough directions

1. Preheat oven to 400°F.
2. Place the pie dough onto a lightly floured surface.
3. Set a jar onto the dough and cut

around the base of jar with a small paring knife. Repeat to cut 6 dough circles.

4. Place dough on a baking sheet and bake for about 8 to 10 minutes or until golden. Set aside and let cool, leaving the oven set at 400°F.

Filling directions

1. Whisk together Sunkist lemon juice, water, zest, sugar and cornstarch in a heavy saucepan until it's well combined and cornstarch is dissolved.

2. Place over medium heat and stir constantly until mixture is thickened and lightly simmering.

3. In a small bowl whisk the egg yolks with 1/2 cup of the hot mixture to temper the eggs, and then whisk the egg mixture quickly back into the simmering mixture.

4. Cook 1 more minute, stirring constantly, until totally thickened. Remove from heat and whisk in butter.

5. Insert a cooked piecrust circle in the bottom of each of the 6 jars and divide the filling among them while the filling is still hot.

Meringue directions

1. Whip the egg whites with cream of tartar in a medium bowl with an electric mixer on high speed.

2. Once the egg whites are whipped to a soft peak, gradually start beating in the sugar, a little at a time. Continue until stiff and glossy.

3. Pile meringue into each jar, dividing evenly, and sealing meringue onto edge of the jar to prevent shrinking of the meringue.

4. Swirl with a spoon for a decorative, peaky top, and bake for about 5 to 6 minutes or until lightly browned. Place on a rack to cool.

KATE'S KORNER



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Time to make your own clock

Are you creative and good with your hands? Then it's "time" to put your talents to good use by making your own wall clock. All you need is a clock mechanism (new or recycled), a drill and a few accessories.

Lots of different items can be used for the base of your masterpiece, including:

- a wooden board
- a Frisbee
- a vinyl record
- a serving tray
- a decorative frame

And in place of numbers, you could use:

- pictures
- stickers
- coins
- hand-painted motifs
- coloured buttons

To assemble the clock, simply drill a hole for your clock mechanism in the centre of the base. Once your creation is complete, hang it on the wall with a nail or a screw. Are you feeling inspired? Good, because now's the "time" to be creative. (NPT)



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