

Grandmother's Lemon Crisp

Grandma Daisy was a farmer's wife and cooked tasty, hearty food. She made a cookbook of these recipes, written neatly in her own hand, which has become a living history of what people ate between the two world wars. This recipe is most likely from the thirties.

Serves 8

INGREDIENTS

4 large eggs

1 cup sugar

1 ¼ cups fresh lemon juice

¼ tsp kosher salt

1 cup whipping cream

1 cup graham cracker crumbs

¼ cup butter, softened

Decoration: Whipped cream and raspberries

METHOD

- Line the bottom of a 9 inch spring-form cake pan with parchment paper. Set aside.
- Combine 2 eggs and 2 egg yolks in a medium heavy pot (reserve the remaining 2 whites separately)
- Stir in sugar, lemons juice and salt.
- Place over low heat and cook gently, stirring almost constantly for 15 minutes or until lemon mixture has thickened (DO NOT allow it to boil or the eggs will curdle)
- Remove from the heat, strain into a bowl and cover with plastic wrap, pressing the wrap right onto the top of the lemon curd mixture. Leave until fully cool.
- Whip the reserved egg whites until they form soft peaks. Set aside.
- Whip cream until it forms soft peaks.
- Fold whites and whipped cream together, then fold into the cooled lemon curd.
- Combine graham cracker crumbs and softened butter in a bowl and use your fingers or a pastry blender to mix until it is crumbly.
- Sprinkle three-quarters of the crumb mixture into the prepared pan, pressing it down to form a thin crust.
- Spoon in lemon mixture and sprinkle remaining crumbs on top.
- Freeze lemon crisp until firm, about 4 hours.
- Suggested serving with a touch of whipped cream and a few raspberries as decoration
- Serves 8 and leftovers may be refrozen.

From: Family heirloom recipe from the 1930s – Bruce's grandmother

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