

## The Perfect Lemon Pie

Serves 10

½ cup unsalted butter  
2 tbsp finely grated lemon zest  
1 ¾ cups all- purpose flour  
1 ¼ cups granulated sugar  
2 pinches of salt  
6 large eggs  
1 cup fresh lemon juice  
½ cup whipping cream  
Confectioner's sugar for dusting

This recipe uses approx. 4 lemons.

Position a rack in the middle of the oven and preheat the oven to 350 F  
Use an 11-inch tart pan with a removable bottom

Melt butter in a small saucepan over medium heat, add 1 tbsp of the zest and let stand for 5 minutes

Whisk together flour, ¼ cup of granulated sugar and a pinch of salt in a medium bowl  
Pour in the butter mixture in a fine stream, stirring with a fork and continue stirring until the dough begins to come together when a small bit is pressed between your fingers.  
Transfer the mixture to the tart pan and press it with your fingertips evenly up the side and into the bottom. Bake for 20 minutes or until the crust is light golden brown.. Let cool on a wire rack while making the filling.

Process the remaining 1 cup of granulated sugar and the remaining 1 tbsp of zest in a food processor until the zest is finely ground.

Whisk together the eggs, sugar and zest mixture, lemon juice and another pinch of salt in a medium bowl until smooth

Beat the cream with an electric mixer on medium-high speed in a medium bowl just until it forms soft peaks. Whisk the cream into the egg mixture just until blended

Place a baking sheet in the oven, place the crust on the baking sheet and pour the filling into the still warm crust. Bake for 25-30 minutes, or until the filling is just set in the center.

Let the pie cool on a wire rack

Just before serving, generously sift confectioner's sugar over the tart