***Apple Meringue Pie***

Ingredients

For the Pie:

1 9” Pie crust

6-7 firm Apples, such as Granny Smith or McIntosh, peeled and cubed

7 Tbsp. Sugar

4 Tbsp. Butter

2 Tbsp. fresh Lemon Juice

2 Tsp. Vanilla Extract

1 Tsp. Cinnamon

For the Meringue:

3 large Egg Whites, room temperature

Pinch of Salt

6 Tbsp. Sugar

½ Tsp. Vanilla Extract

1. Preheat oven to 425 degrees. Line a 9 inch pie plate with either a store bought pie crust or homemade. Refrigerate for 15 minutes.
2. Dock the bottom of the crust with a fork to help prevent the crust from puffing up. Place a piece of buttered aluminum foil inside of the crust. Pour in some pie weights or dried bean to help weigh the crust down.
3. Bake for about ten minutes until the edges are lightly browned and crust has set. Place on a cooling rack, remove weights and foil and allow to cool slightly.
4. In a large pan with a lid, cook the apples, butter, sugar lemon juice, vanilla, and cinnamon with lid on for 5-7 minutes until slightly tender.
5. Remove lid and cook for another 10 minutes until apples have become saucy and caramelized. Allow to cool for 15 minutes.
6. In the bowl of a stand mixer, beat the egg whites and pinch of sugar for 2 minutes until foamy. Then, gradually add the sugar and beat until stiff. Add the vanilla and give it a final whip.
7. Place meringue in a pastry bag or Ziploc bag with the tip snipped off, fitted with a star or plain tip.
8. Pour the apples into the pie crust. Pipe the meringue in a lattice pattern and around the edge of the crust. Bake in the 425 degree oven for about 15 minutes or until the meringue is browned.
9. Allow to cool and serve by itself or with ice cream.