

Lemon Meringue Pie

A drool-worthy vegan lemon meringue pie featuring a sky-high meringue atop creamy lemon curd.

- 1 favorite homemade or purchased vegan pie crust (optional)
1. Bake prepared pie crust according to recipe/instructions. Remove from oven and set aside.

Meringue

- 3/4 cup aquafaba
- 1 tsp cream of tartar
- 1/2 cup powdered* sugar
- 1/2 tsp xanthan gum
- 1/2 tsp vanilla



1. Set oven to 350 degrees Fahrenheit.
2. In a stand mixer bowl, combine aquafaba and cream of tartar. Mix on medium until frothy.
3. While mixing, add 1 Tablespoon of powdered sugar until each is fully incorporated.
** SECRET to SUCCESS * right here. Add the powdered sugar slowly, one tablespoon at a time.*
4. Continue mixing on medium speed until peaks form, about 5 minutes.
5. Add xanthan gum and vanilla slowly and mix 3-5 minutes more, until stiff peaks form.

Lemon Curd

- 1 cup sugar
- 4 Tbsp cornstarch
- 1 cup lemon juice
- 1 1/4 cup almond milk
- 1 Tbsp lemon zest
- 1/8 tsp turmeric (optional)
- 1 tsp agar agar powder
- 2 Tbsp vegan margarine



1. Combine sugar and cornstarch in a saucepan over medium heat.
2. Add lemon juice, almond milk, lemon zest, and turmeric. Stir occasionally for about 5 minutes.
3. Whisk in agar agar powder and stir constantly until thick and velvety smooth and yellow.
4. Remove from heat and stir in margarine.
5. Pour hot lemon curd into prepared/cooked pie crust and gently pour meringue on lemon curd.
6. Bake for 25-30 minutes, until golden brown on top.
7. Remove from oven and cool completely.
8. Chill in the refrigerator for at least 4 hours before serving.

Notes

- Drain aquafaba from canned or home-cooked chickpeas or northern beans.
- For a medium speed on a stand mixer, I used #6 setting on a kitchen aid.