



Tastes Like You Fussed Frozen Lemon Meringue Pie *(inspired by Bon Appetit, April 2007)*

- 1 prepared shortbread or graham cracker pie crust (I used Keebler)
- 1.5 quarts good quality vanilla ice cream (I used Breyers)
- 1 - 10.5 ounce jar prepared Lemon Curd (I used Trader Joe's)
- 4 egg whites, room temperature
- 1/8 teaspoon cream of tartar
- 6 tablespoons white sugar

Soften ice cream slightly to make it easy to spread. Place half the container in the bottom of the pie crust and spread evenly. Top with entire jar of lemon curd, spreading to the edges of the crust. Return ice cream to freezer. Freeze pie for 1 hour. Remove pie from freezer and top with the rest of the carton of ice cream, piling it up to a dome in the center. Return pie to the freezer for a minimum 2 hours.

Using electric mixer and very clean bowl and beaters, beat egg whites until frothy. Beat in cream of tartar, then with mixer running, slowly add sugar about a half tablespoon at a time. Beat until meringue is very stiff. Pile onto frozen ice cream pie, making sure to spread to the crust and seal the edges. May be returned to the freezer at this point and frozen. Just before serving, using a kitchen torch, toast meringue until golden brown, or place pie in a preheated 500 F oven until meringue is golden brown. Cut pie into wedges and serve immediately. Return any remaining pie to the freezer. (May be made a day or two in advance)