



Shaker Lemon Pie *(Adapted from Saveur)*

Note - start the preparation of this pie 24 hours in advance because the lemons have to macerate in sugar for at least that long.

Pastry:

- 2-1/4 cups all-purpose flour
- 2 teaspoons confectioners' sugar
- 1 teaspoon salt
- 3 ounces cold butter cut into pieces
- 4 ounces cold vegetable shortening cut into pieces
- 6 tablespoons ice cold water or more as needed

Place flour, sugar and salt into a medium sized bowl and whisk together to combine. Using a pastry blender cut in butter and shortening until mixture resembles fine crumbs. Using a fork, mix in water a tablespoon at a time, tossing liquid into flour mixture just until mixture holds together. Remove dough to a board and knead slightly just until it holds together. Divide in two and flatten to discs. Wrap well in plastic wrap and refrigerate for several hours, or overnight.

Filling:

- 2 large lemons (I used Meyer lemons)
- 1-1/2 cups sugar (if using another type of lemon increase sugar to 2 cups)
- 1/4 teaspoon salt
- 4 eggs
- 1/4 cup butter, melted
- 3 tablespoons all-purpose flour

2 tablespoons Heavy Cream & Sugar for garnish

Wash lemons well using soap, rinse and dry. Grate lemon zest into a bowl, and then slice whole lemons very thin. Remove seeds and discard. Add lemon slices and any accumulated juice to sugar and salt in a medium sized bowl. Cover with plastic wrap and set aside at room temperature for 24 hours.

To make pie preheat oven to 425. Roll one disc of pastry out and place in bottom of 9 inch pie pan. Place in freezer to chill briefly while you make the pie filling. In a large bowl, mix together melted butter and flour. Add eggs and whisk until all ingredients are incorporated and smooth. Stir in macerated lemon/sugar mixture. Fill pie. Roll second disc of pastry out and top filled pie. Fold edges under and crimp. Decorate top as desired, then brush with heavy cream and dust with sugar. Bake pie for 25 minutes or until golden brown, then reduce heat to 350 and bake another 30 minutes. Cool and serve at room temperature. Refrigerate any leftovers.