



Lemon Pie

Serves 8

Piecrust for one pie
(Use your favorite recipe)
Grated zest of 4 lemons
1 cup freshly squeezed lemon juice
 $\frac{3}{4}$ cup sugar
6 tablespoons heavy cream
6 eggs, plus 5 egg yolks

Preheat the oven to 375°. Line a pie pan with the pie crust. Prick the pastry with a fork. Blind bake the crust (line the crust with aluminum foil and fill with dried beans) for 15 minutes. Remove foil and beans and bake until the shell is golden brown, approximately 5 minutes. Beat lemon zest, juice and sugar until well combined. Gradually add the cream and mix well. Add eggs and egg yolks, one at a time, beating after each addition. (If you add them all at once or don't beat well after each addition, the lemon filling won't be smooth when baked). Pour filling into the pie shell and bake about 20 minutes, or a bit longer until the filling is set. Let cool before serving. Garnish with fresh lemon slices and mint, if desired.