

Red Currant Meringue Pie

1 1/2 c. flour
1 tsp baking powder
1/2 c. butter, very soft
1 c. white sugar, divided
1 tsp lemon extract
2 eggs, separated
2 tsp cornstarch
pinch cream of tartar
1 c. white and red currants, washed and stemmed

In a large bowl, whisk together flour and baking powder. Stir in butter, 1/2 c. of white sugar, lemon extract, and the 2 egg yolks until evenly moistened. Knead with your hands several times to bring dough together, form into a smooth ball, wrap in plastic wrap, and refrigerate for 1/2 an hour. Preheat oven to 325°F. Press chilled dough into a 9 inch tart pan, forming a crust a little less than an inch thick that also wraps up the sides of the pan. Bake the crust for 25 minutes, until golden, then remove from oven and cool for 10 minutes. Increase oven temp to 400°F. Whisk 2 egg whites until frothy, then sprinkle cream of tartar over, and whisk vigorously until egg whites are stiff. Whisk in cornstarch, then gradually add remaining 1/2 c. of sugar to egg whites, whisking vigorously between additions. Whisk until whites are stiff and shiny, then gently fold in currants. Smooth currant filling out on top of the pre-baked pie crust, then bake for 12-18 minutes, until most of the meringue top is golden brown. Remove from oven and let cool/set. Serve at room temperature on same day. Refrigerate leftovers (although this will make the meringue begin to "weep").