

Traditional Lemon Meringue Pie

Yield: 8 min
Total Time: 220 min

Recipe from: <https://www.recipeschoose.com/recipes/lemon-meringue-pie-frappuccino-recipe-from-italy-starbucks>

Ingredients:

- 1 cup sugar
- 1/4 cup Kingsford's Corn Starch Argo® OR
- 1 1/2 cups cold water
- 3 egg yolks slightly beaten
- 1 tablespoon grated lemon peel
- 1/4 cup lemon juice
- 1 tablespoon butter or margarine
- 1 pie crust baked, 9-inch
- 3 egg whites
- 1/3 cup sugar

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 47 grams
3. Cholesterol: 80 milligrams
4. Fat: 12 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 4 grams
8. Sodium: 170 milligrams
9. Sugar: 34 grams

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