



**The
Castle**
418 FOURTH STREET
MARIETTA, OHIO

Mrs. Prof. Beach's Lemon Pie

Revised recipe by The Castle's Education Director Kyle Yoho, MA
From Marietta's *Centennial Cookery Book* (1888)

Ingredients

Crust (This makes two crusts. As only one is needed, you can freeze the other half)

- 2 cups all-purpose flour
- ½ tablespoon sugar
- ¾ teaspoon salt
- ¾ cup lard (butter or Crisco can be substituted)
- 1 small egg, beaten
- ½ tablespoon vinegar
- ¼ cup cold water

Note: This is an older recipe, but isn't attributed to the Centennial Cookery Book.

Lemon Filling

- 1 lemon
- 1 cup cold water
- 1 cup sugar
- 2 tablespoons corn starch*
- 2 eggs separated, whites reserved for meringue

*Beach's recipe calls for 1 tablespoon of corn starch dissolved into cold water as a slurry, but after practice, 2 tablespoons without a slurry worked best.

Meringue

- 2 egg whites, reserved from lemon filling
- ¼ teaspoon salt
- 2 tablespoons sugar

Instructions

To make the crust: In a large bowl, sift together flour, sugar, and salt. Using a pastry blender or two knives, cut in lard until mixture resembles coarse crumbs. Mix together egg, vinegar, and water, then add to flour mixture. Mix until dough is moist enough to form a ball. (This could all be done in food processor, if desired.) Wrap in plastic wrap and chill for at least 30 minutes. Preheat oven to 350 ° F. Divide dough in half. On a lightly floured surface, roll one half into a 12" circle. Press dough into a 9" pie pan. Crimp edges to form a decorative border. (Optionally, after preparing dough in pie pan, chill for another 30 minutes.) Prick the bottom and sides with a fork. Place parchment paper with pie weights inside. Bake for approximately 25 minutes, removing pie weights and parchment paper half way through. Cool on a wire rack.

To make the filling: Slice one lemon into cold water in a medium saucepan. Heat on low heat and simmer for 5 minutes. Strain the rinds and seeds, pressing all the juice out. Add sugar and cornstarch to the lemon juice. Cook over medium heat, stirring constantly until thickened and bubbling. Reduce heat, stirring for 2 minutes. Beat the yolks of two eggs. Slowly pour one-third of the hot liquid into yolks, stirring constantly. Return to saucepan over medium heat, stirring constantly. Bring to a boil and reduce heat, simmering for 2 minutes while stirring. The whole mixture should be thickened. Remove from heat. Pour into pastry shell.

To make meringue topping: Preheat oven to 350 ° F. Beat egg whites and salt in a bowl until stiff but not dry peaks form. Continue beating, gradually adding sugar until soft peaks form. Spread over pie, sealing edges. Bake for 12 – 15 minutes until meringue is golden brown. Cool to room temperature before serving. (If you like more meringue, add another egg white and one tablespoon of sugar.)

Enjoy!

The Castle Historic House Museum

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