

Shaker Lemon Pie: Kathleen Berry

Serves 6

- 2 large lemons**
- 2 cups sugar plus additional to sprinkle***
- 4 eggs**
- pastry for two pie crusts (uncooked)**
- condensed milk to brush on top**

1. Preheat oven to 450° F.
2. Slice the lemons as “thin as paper,” rind and all.
3. Make your best pastry (use lard if possible). Line the pie tin with this bottom pastry, making sure there are no cracks and high sides.
4. Beat eggs together well. Arrange lemons in layers in the shell, with the sugar/juice between each layer. Pour beaten eggs over the lemons after they are arranged.
5. Add the top crust, sealing and crimping the edge well. Add small vents. (I cut a center vent/hole about the size of a nickel.) Brush the top with condensed milk.
6. Place in a hot oven (450°) for 15 minutes.
7. Reduce heat to 375–400° and bake until tip of a knife inserted into the custard comes out clean, about 20 minutes.

Notes:

- The secret in making this pie is to have the lemons slices as thin as possible. The lemon/sugar mix should really stand overnight for best results.
- If desired, additional sugar should be sprinkled over the lemon mix when arranging each layer in the pie crust. This will make the pie juicy. Also, you can mix eggs with lemons before arranging in pie pan.
- You may need to make a “test” run pie to see how your oven regulates and to get the lemons thin.
- Also, bought pie crusts do not work.