

# The Downtown Dish

## Decadent Delights

**Recipe Credit:** Pinterest

**Category:** Dessert

### Lemon Curd Meringues

#### Ingredients:

##### *Lemon Curd Filling*

- 3 large lemons, zest and juice
- 1 cup sugar
- 4 eggs
- ½ cup butter, melted

##### *Meringues*

- 4 egg whites, at room temperature
- ½ teaspoon Cream of Tartar
- 1 cup sugar
- 1 teaspoon Vanilla Extract



#### Instructions

##### *Lemon Curd Filling*

Grate the zest from the lemons, then juice the lemons. Place the zest and sugar in a food processor and process until combined.

Add the lemon juice and eggs and process until smooth. Slowly add the butter to the mixture, pulsing as you go.

Place the mixture in the top of a double boiler and cook over simmering water for about 15 minutes, until thick.

##### *Meringues*

Preheat oven to 225°F.

Beat egg whites in large bowl with electric mixer on medium speed until frothy.

Add cream of tartar; beat until soft peaks form. Increase speed to medium-high.

Add sugar, 1 tablespoon at a time, beating until sugar is dissolved and stiff peaks form.

Beat in extract until well blended.

Pipe a meringue round onto large foil-lined baking sheets sprayed with no stick cooking spray. Then pipe 2 circles on top of the round. Repeat until meringue is gone.

Bake meringues for 45 minutes. Turn oven off. Let meringues stand in oven 1 hour or until completely cooled.

Fill with lemon curd, garnish with fresh fruit of choice and enjoy!