

## **lemon meringue pie cookies**

guest post recipe by Lauren Schreiber

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### **ingredients:**

for the cookies:

1 1/2 cups flour

2 tablespoons white sugar

1/2 teaspoon salt

3/4 cup butter

for the lemon curd:

1 cup sugar

6 tablespoons butter, room temperature

2 whole eggs

2 egg yolks

2/3 cup lemon juice

for the meringues:

2 large egg whites

1/2 cup sugar

### **directions:**

for the cookies:

Preheat oven to 350 degree Fahrenheit.

Combine dry ingredients and cut in the butter.

Form dough into 1 inch balls and create a well in each ball with your thumb.

Bake for 20 to 25 minutes until golden.

for the lemon curd:

Beat sugar and butter until combined.

Add eggs one at a time to the sugar and butter, beating after each addition.

Add lemon juice to the mixture and whisk over low heat until smooth and then bring up to medium heat, stirring until it thickens.

Cover with saran wrap and chill.

for the meringues:

Prepare a baking tray with wax paper.

Whip eggs and sugar together until soft peaks form.

Teaspoon egg and sugar mixture onto the tray and bake in the centre of the oven for 45 minutes.

Turn off the oven and leave the tray in the oven for another hour.

Assemble together the three layers (cookie, lemon curd and meringue) and enjoy!

**yields:** 12 cookies