



Yummy Lemon Meringue Cake



PREP TIME

30 minutes

COOKING TIME

50-55 minutes

SERVES

6 people

INGREDIENTS

For the crust:

- 200g (1 1/2 cups) all-purpose flour
- 100g (7 tbsp) unsalted butter, cold and cubed
- 2 tbsp granulated sugar
- 1/4 tsp salt
- 1 large egg yolk
- 2 tbsp ice-cold water

STEPS

For the crust:

1. Mix flour, sugar, and salt in a bowl.
2. Cut butter into flour mixture until it resembles coarse sand.
3. Add egg yolk and water to the bowl and mix until the dough comes together.
4. Knead dough and chill in the fridge.
5. Preheat oven to 375°F (190°C).
6. Roll out dough and transfer to the EKAU SmartFlex Round mould.
7. Prick the bottom of the crust with a fork and bake for 15-20 minutes.
8. Let cool.



THE TOOLS WE USED



Round cake pan
SMARTFLEX
Silicone bakeware

Others:

- Mixing bowl
- Measuring cups and spoons
- Whisk
- Spatula
- Rolling pin


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SMART FLEX



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INGREDIENTS

For the lemon filling:

- 4 large egg yolks
- 1 can (14 oz/397g) sweetened condensed milk
- 1/2 cup fresh lemon juice
- 1 tbsp lemon zest

For the Meringue:

- 4 large egg whites
- 1/4 tsp cream of tartar
- 1/2 cup granulated sugar

NEXT STEPS

For the filling:

1. In a mixing bowl, whisk together the egg yolks, sweetened condensed milk, fresh lemon juice, and lemon zest until fully combined.
2. Pour the filling into the cooled crust and spread it evenly.

For the meringue:

1. In a mixing bowl, beat the egg whites and cream of tartar with an electric mixer until soft peaks form.
2. Gradually add the granulated sugar and continue to beat until stiff peaks form.
3. Transfer the meringue to a piping bag and pipe it onto the round cake pan.
4. Use a pastry brush to create peaks on the meringue.
5. Bake for 10-12 minutes or until the meringue is lightly golden brown.
6. Let it cool on a wire rack and serve.

TIPS

- Add a pinch of salt to the egg whites for fluffier meringue.
- Dust with powdered sugar for an elegant touch.



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