

DESSERT

Magic Lemon Pie

11 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	10	\$2.00	928 kcal



You can never have too many dessert recipes, so give Magic Lemon Pie a try. One portion of this dish contains approximately 12g of protein, 42g of fat, and a total of 928 calories. This recipe serves 10 and costs \$2.0 per serving. It is brought to you by Allrecipes. 66 people have tried and liked th...

Ingredients

- ☐ ¼ teaspoon cream of tartar
- ☐ 9 inch prepared graham cracker crust
- ☐ 14 ounce sweetened condensed milk
canned
- ☐ 2 eggs, separated
- ☐ ½ cup lemon juice
- ☐ 4 tablespoons white sugar

EQUIPMENT Bowl, Oven

Method

- 1 Blend sweetened condensed milk and egg yolks together. Gradually add lemon juice, stirring until mixture thickens and is well blended.
- 2 Pour filling into crust.
- 3 In another bowl, beat room temperature egg whites with cream of tartar until foamy. Gradually add sugar, and continue beating until egg whites are stiff. Carefully spread meringue over filling, sealing the edges.
- 4 Bake at 400 degrees F (205 degrees C) until meringue browns, about 6 minutes. Cool. Refrigerate uneaten portions.

Nutrition per serving

928
KCAL

12 g
PROTEIN

42 g
FAT

126 g
CARBS

Saturated Fat	10.1 g · 63% of daily needs
Fibre	2.9 g · 12% of daily needs
Sugar	54.4 g · 60% of daily needs
Sodium	784 mg · 34% of daily needs
Cholesterol	46.2 mg · 15% of daily needs
Vitamin C	5.8 mg · 7% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/magic-lemon-pie-142057