

LEMON MERINGUE PIE



The all-time summer classic dessert, this lemon meringue pie is super easy to make, impressive in your display case, and a valuable addition to your ability to create extra sales and profits. And...it's mouth-watering delicious.

EXTRA SALES AND PROFITS FOR YOU!

How about running a Summer Pie Special? This product lends itself to a deep-discount while still giving you room for a nice profit margin.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Instant Lemon Pie Filling
- Deco Whip

PIE DOUGH RECIPE

Mix the following together until large crumbles form (like you would for streusel):

5 lb.s.		Unbleached Pastry Flour
3 lbs.	8 oz.	All Purpose Shortening
	4 oz.	Milk Powder
	3 oz.	Salt

Then add:

12 oz. ice water, and incorporate. DO NOT OVER-MIX.



1. MAKE & BAKE PIE SHELLS



Roll out 4-5 oz. of pie dough, and line the pie shell. Bake in oven until edges are slightly browned.

2. POUR FILLING



Mix Instant Lemon according to the easy-to-follow directions. Pour until pie shell is filled. Refrigerate to set until firm.

3. TOP & FORM PEAKS OF MERINGUE



Mix Deco Whip Meringue Powder according to the directions on the pail. Pipe to cover surface - either with an attractive pattern or with traditional fluffy peaks.

4. BAKE



Bake pies at 400°F until ridges of Meringue are a rich, golden color.

BAKEMARK

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For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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