



Mom's Lemon Cream Pie

Pie Shell: I made my Mom easy pie shell recipe, but you can buy a ready made frozen pie shell if you need to save time.

4 cups flour
1 tablespoon sugar
1 tablespoon salt
1 3/4 cup Crisco Shortening
1 tablespoon vinegar
1 egg
1/2 cup water

This recipe makes 4 pie dough rounds. One for now and three to freeze for later. Mix flour, sugar, and salt. Cut-in the shortening with a fork or cutting tool. In a separate bowl mix vinegar, egg, and water. Add it to the flour mixture, stirring with a fork until moistened. Use your hands to mold into 4 equal balls. Use one now for your pie and freeze the others for future use.

Flour your surface and roll the crust starting from the middle and moving out, till it's about 2 inches larger than the size of your pie dish. Try to work quickly and handle it as little as possible so it doesn't get tough. Gently roll your dough around your rolling pin and lay it in the pan. Then unroll the crust, and gently fit it in-place—don't pull or tug on the crust. Use a knife to trim the uneven edges, leaving about a 1-inch overhang. Tuck the overhang under on the edge of your pan. Then use your fingers to pinch the edges for a decorative finish. Bake at 350 until golden brown. Cool completely before adding filling.

Lemon Cream Filling

1 cup sugar
3 ½ tablespoons cornstarch
1 tablespoon grated lemon zest
1/4 cup fresh lemon juice
3 egg yolks slightly beaten
1 cup whole milk
¼ cup frozen butter
1 cup sour cream

Combine sugar, cornstarch, lemon zest, lemon juice, egg yolks and milk in sauce pan, and cook over med heat until thick. Stir in the frozen butter and cool to room temp. Stir in the 1 cup of sour cream and Pour into pie cooked shell.

Whipped Cream and White Chocolate Topping:

1 cup whipping cream
2 tablespoons powdered sugar
Shaved White Chocolate Curls

Right before you are ready to serve your pie, place the whipping cream and powdered sugar in a large bowl (or stand mixer) and beat with an electric mixer until stiff peaks form and you have whipped cream. Dollop the cream on top of the pie. Shave the white chocolate to garnish top...I used a cheese slicer. Serve and enjoy!

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