

SATURDAY MARKET

Lemon Cake Pie

Submitted by Deb Potter, Merciful Hearts Farm

Ingredients for Crust:

¾ C water
scant teaspoon cider or white vinegar
2 C flour
¾ teaspoon salt
2/3 C + 2 tablespoons vegetable shortening

Ingredients for Filling:

1 C sugar
2 tablespoons flour
1 tablespoon butter, softened
1 large lemon (finely grate the rind, then juice for ¼ C lemon juice)
3 eggs, separated*
1 C whole milk or half & half

*Shopping Tip: Buy Eric's Eggs available @ Merciful Hearts Farm (after all, this recipe came from Eric's great grandmother)

Pie Crust Directions:

Prepare the crust for the bottom of a 9" pie pan. Begin with your ice water. Put a few ice cubes in a coffee cup, add about ¾ C of cool water & a little less than a teaspoon of cider or white vinegar. Let this set while you mix the rest. Put 2 cups of flour & 1 tsp. of salt in a large mixing bowl. Cut in 2/3 C + 2 tablespoons of vegetable shortening. You'll just cut this in until the crumbs are about the size of green peas. If you don't have a pastry blender to work with, you can just use two forks. Now add 3 or 4 tablespoons of your ice water to the flour mixture & stir with a fork. Once that water is all worked in, your dough should start to pull away from the edge of the bowl. If you still have a good bit of dry in the bottom, add another tablespoon of water. Once it is all moist but not wet, gather the dough up into a ball with your hands & gently pack it tight. Some people wrap & refrigerate the dough at this point but I don't because it is a little chilled from the ice water. Roll it out on a well floured surface. I usually just use a sheet of wax paper. Start by hand patting it into a disk & then flour your rolling pin & the top of the disk. Roll it a little, flour the top, flip the disk & then flour that & roll some more. If you work it this way until it is about 8" across, you'll find it doesn't stick when you have to move it. Just continue to roll it until it is about 2' bigger than the diameter of your pie pan. Once it is the right size, gently flour it, fold it in half, flour the half & fold it again. It is much easier to transfer into your pie pan folded into fourths. Press it out, fold the edges up pretty &

crimp them if you want by squishing the edges every inch between your thumb & forefinger. (Hope you don't mind these details... I used to teach church middle school children how to bake pies for fun!) And this makes more than enough crust for your pie. Gather up the leftover crust, roll it out into a rectangle, sprinkle the rectangle with cinnamon & sugar, roll it up jellyroll-style, cut into one inch pieces & bake for the first 15 minutes that your pie is in the oven.

Pie Filling Directions:

Now for the filling. Stir together 1 cup of sugar, 1 tablespoon of softened butter, 2 tablespoons of flour & 3 egg yolks. (Save the whites.) Once this is well mixed, add 1 cup of whole milk or 1/2 & 1/2, the finely grated rind of 1 lemon & the juice of the lemon (1/4 cup). Stir this together well. Beat the egg whites until foamy & fold them in. Pour all of this in the pie crust. Start the pie in a 350 degree oven for 15 minutes & then turn it down to 325 for another 20 to 25 minutes. The pie is done when it is golden brown on the top & when the filling doesn't wiggle much when you gently move the pan. Let cool for at least 4 hours before cutting. This is a very tart pie with a really nice texture. Enjoy!

Narrative:

When I was a child in Ohio, we had a sweet German Shepherd/Collie mix dog named Lady. She was usually outside but sometimes slipped into the house. My grandmother had baked a lemon cake-pie & it was sitting on the counter. For some reason, we all went on an errand without throwing the dog out of the house. We returned to find a mess all over the floor. The pie had been in a glass pan so there were small bits of lemony custard stuff and lots of shards of glass. Lady was sitting in the corner of the kitchen looking guilty. She'd eaten almost an entire pie. My mother was concerned that she may have eaten a bit of glass so she carefully picked up all the glass on the floor, rinsed it off & tried to reconstruct a pie pan from the shards to see if any was missing. When she was done, she only had half a pie pan of glass! She told us the bad news. We searched around to find any more missing glass but could only conclude that Lady had swallowed it along with the wonderful pie. We knew that the glass inside her would kill her so we waited. We watched carefully the next few days to see if she acted ill. She tried to avoid us & stayed outside the whole time. Apparently, her guilty conscience was bothering her but the glass was not. We have absolutely no idea what happened but, well, really nothing happened. She was fine but was never left alone again with a pie!