

# Lemon Meringue Pie Cookies

**Makes 16**

**Hands-on Time 30 minutes plus chilling (overnight)**

**Baking Time 14 minutes**

## Ingredients

- 250g unsalted butter (softened)
- 200g light brown sugar
- 325g caster sugar
- 2 tsp almond extract
- 2 large eggs
- 400g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 5 lemons
- 2 medium eggs
- 2 medium egg yolks
- 70g white chocolate (broken up)
- Swiss meringue (using 4 medium egg whites and 280g sugar)

## Equipment

- Freestanding mixer with paddle attachment
- Spatula
- Fine grater
- Baking parchment
- Baking sheet (ideally aluminium)
- Knife
- Round-bottomed spoon (e.g., tablespoon measure)
- Wire rack
- Heatproof bowl
- Juicer
- Saucepan filled with water
- Measuring jug
- Whisk
- Piping bag with star tip
- Spoon
- Blowtorch (optional)

## Method

### 1. Make the Cookie Dough

- In a freestanding mixer, beat the butter, light brown sugar, and 175g caster sugar for 5 minutes until light and fluffy.
- Add the almond extract and 2 large eggs, mixing briefly to combine.
- Add flour, bicarbonate of soda, and 1 tsp salt. Mix until just combined, scraping down the sides with a spatula.
- Grate the zest of 2 lemons over the dough and mix for 10 seconds until evenly distributed.

### 2. Shape and Chill the Dough

- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.
- Slice the dough into 16 equal rounds, roll into balls, and place on a parchment-lined baking sheet. Chill overnight.

### 3. Bake the Cookies

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Place 6-8 dough balls on a parchment-lined baking sheet, spaced 10cm apart.

- Bake on the middle shelf for 14 minutes.
- Remove from the oven and immediately press a round-bottomed spoon into the centres to create dimples for the curd.
- Let the cookies rest for a few minutes, then transfer to a wire rack to cool completely.

#### **4. Make the Lemon Curd**

- Grate the zest of the remaining 3 lemons into a heatproof bowl. Juice all 5 lemons to yield 150ml juice (top up with water if needed).
- Add 150g caster sugar and white chocolate to the lemon juice.
- Place the bowl over a saucepan of simmering water. Stir until the sugar dissolves and the chocolate melts.
- Remove from heat. Whisk 2 medium eggs and 2 egg yolks in a jug, then slowly pour into the lemon mixture, whisking constantly.
- Return to heat and stir until thickened. Remove from heat and let cool completely.

#### **5. Assemble the Cookies**

- Make the Swiss meringue as instructed.
- Pipe a circle of meringue around the dimples in the cookies. Spoon lemon curd into the centres, then pipe more meringue over the top to seal.
- Use a blowtorch or grill to brown the meringue (if desired).

#### **Tip**

- For the best results, assemble the cookies just before serving to keep the meringue fresh and the cookies crisp.

Enjoy!