

Betty's Version of Shaker Lemon Pie Recipe



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In this video, Betty demonstrates how to make one of the desserts that she and her husband, Rick, had for lunch on their recent visit to Shakertown. It is Shaker Lemon Pie, a delicious pie that has thin lemon slices (including the rind) in the pie filling, which is encased in a double crust. Scrumptious!

(Note from Betty: I have eaten this pie both at the restaurant and from this recipe. It was delicious, in both cases. However, if you are concerned that you will not like the lemon rind flavor (which you can taste, although it's not overpowering), then be sure to discard the end pieces of lemon, which contain no lemon fruit at all. Plus, you can alternate around the lemon with a parer, removing 1/2-inch strips of rind, to lessen the rind flavor, which has just a touch of bitterness. Both my husband and I really love this pie, but you may want to ease into the idea of having lemon rind inside your pie filling!)

Ingredients

2 large lemons
2 cups sugar
4 eggs, well beaten

Slice lemons as thin as paper, rind and all. (Be sure to remove any lemon seeds that you encounter.) Combine lemon slices with sugar; mix well. Let stand 2 hours, or preferably overnight, blending occasionally. Add beaten eggs to lemon mixture; mix well. Turn into a nine inch pie shell, arranging lemon slices evenly. Cover with top crust. Cut several slits near center. Bake at 450 degrees for 15 minutes. Reduce heat to 375 degrees and bake for about 20 minutes or until silver knife inserted near edge of pie comes out clean.

(Note from Betty: I reduced the cooking time by 5 minutes.) Cool before serving.

From *We Make Your Kindly Welcome* by Elizabeth C. Kremer, 1970, originally from recipe in *The Shaker Cook Book* by Caroline B. Piercy