



By Pamela Frost Dennis

ARIZONA SUNSHINE PIE

Recipe adapted from Pinch of Yum

This lemon pie could not be more simple or delicious.

Just use one lemon - cut into pieces and dig out the seeds. Do not remove the rind. I used a Meyer Lemon, so I added additional juice from a second lemon, since Meyers are sweeter.

The recipe calls for a frozen pie shell. I bought a Marie Callender pie shell and it was very good.

PREPARATION

- 4 large eggs
 - 1/2 cup (1 stick) unsalted butter, melted
 - 1 lemon, sliced into wedges, seeds removed
 - 1 1/4 cups sugar
 - 1 teaspoon vanilla extract
 - 1 frozen pie shell
 - Powdered sugar, garnish
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- Preheat oven to 350° F.
 - Place eggs, butter, lemon wedges, sugar and vanilla extract in a blender, and pulse until very smooth.
 - Pour lemon filling into a frozen (not thawed) pie shell and bake 30 to 40 minutes, or until set. The top will be golden.
- Remove from oven and let cool completely, then dust with powdered sugar before serving.
 - Slice, serve and enjoy! Even better the next day!

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