

Lemon Chess Pie

Makes one 9" pie

One single crust 9" pie shell, unbaked and refrigerated

2	Tbl.	Unsalted butter, softened to room temperature
1 ½	c.	Sugar
1 ½	Tbl.	Cornmeal
12		Egg yolks, at room temperature
1 ½	Tbl.	Heavy cream
3	tsp.	Grated lemon zest
½	c.	Fresh lemon juice, strained to remove seeds and pulp
½	tsp.	Pure vanilla extract
½	tsp.	Lemon extract (optional)

Pre-heat oven to 350 ° F. In a large bowl, beat eggs and sugar together with a wire whisk or electric mixer. When it begins to thicken and cling to the beater, add remaining ingredients until just incorporated and smooth. Pour into pie shell and bake in the middle of the oven for about 45 minutes or until the filling has just set. The top of the filling will brown. Cool to room temperature.