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*by ewfood*

## Lemon Ice Cream Meringue Pie

## Ingredients

2 cups half and half  
42g cream cheese, softened  
1 ¼ tbsp corn syrup  
1 tbsp corn starch  
1 tsp vanilla  
2/3 cup sugar  
1 ¼ cup cream  
1/8 tsp salt  
<strong>For lemon curd:</strong>  
½ cup milk  
5 tbsp butter  
6 tbsp sugar  
2 tbsp corn starch  
6 tbsp lemon juice  
1 tsp lemon zest  
1/8 tsp lemon extract  
<strong>For Graham cracker crumbles:</strong>  
1 ½ cups crushed graham crackers  
1/3 cup sugar  
6 tbsp butter, melted  
2 cups mini marshmallows

## Preparation

- 1 <strong>For lemon curd:</strong>
- 2 Melt the butter over low heat. Whisk corn starch into milk in a bowl. Then slowly mix the milk mixture into butter. Add lemon zest, lemon juice, sugar and lemon extract to the pan and cook until sauce thickens.
- 3 <strong>
- 4 For ice cream base:</strong>
- 5 Combine 2 tablespoons of half with corn starch. In a separate bowl, whisk the cream cheese until smooth.
- 6 Mix together remaining remaining half and half with sugar, corn syrup, vanilla and cream. Bring to boil and cook over medium heat. Put the corn starch and simmer until thickened.
- 7 Pour hot milk mixture into the cream cheese and add salt.
- 8 <strong>For Graham cracker crumbles:</strong>
- 9 Mix the ingredients together and press into a greased baking dish. Baked at 375 degrees for 10 minutes.
- 10 Freeze ice cream and then combine the lemon curd, graham cracker crumbles and marshmallows. Serve after freezing.

## Cooks Note

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