

Cantaloupe Pie

Savannah · 28/09/2024

**Prep Time**

1 hr 15 mins

Difficult

Medium

Servings

8

Description

This cantaloupe pie tastes delicious It is an unusual pie a conversation piece

Ingredients

- - 1 cantaloupe
- ripe - ½ cup white sugar - 1/2 cup all-purpose flour - ¼ teaspoon salt - 3 large egg yolks - 2 tablespoons water - 1 tablespoon butter - ¼ teaspoon butter flavored extract - 1 (9 inch) pie crust
- baked - 3 large egg whites - ¼ teaspoon cream of tartar - 6 tablespoons white sugar

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Cut cantaloupe in half
2. remove seeds
3. and scoop flesh into a medium saucepan. Cook over medium heat until it comes to a gentle boil; mash cantaloupe as it heats. This should make about 2 cups pulp. Combine 1/2 cup sugar
4. flour
5. and salt in a medium bowl; add to pulp in the saucepan and cook
6. stirring
7. over medium heat until thick. Whisk together egg yolks and water in a large bowl. Whisk in a little of the hot pulp to heat yolks gradually
8. then pour egg yolk mixture into remaining pulp in the saucepan. Continue cooking
9. stirring
10. until filling is thick and creamy. Remove from heat. Stir in butter and extract until incorporated. Pour filling into baked pie shell. Beat together egg whites and cream of tartar with an electric mixer in a second large bowl until frothy. Continue beating
11. adding 6 tablespoons sugar gradually; beat until thick peaks form. Spread meringue over filling. Bake in the preheated oven until meringue is delicately brown
12. 18 to 20 minutes. Tips The amount of flour may seem large
13. but it takes considerable thickening to obtain the correct consistency.