

Sweet Tea Pie

Makes one 9-inch pie

- Pastry for a 9-inch single crust pie (store bought or basic pie crust)
 - 2 cups sugar
 - 1 cup butter, softened
 - 8 egg yolks
 - 3/4 cup strong steeped tea, at room temperature
 - 1 tablespoon freshly squeezed lemon juice
 - 1 teaspoon grated lemon zest
 - 2 tablespoons all-purpose flour
 - 1 1/2 teaspoons cornmeal
 - 1/2 teaspoon salt
1. Heat the oven to 350 degrees F. Line a 9-inch pie pan with crust and then crimp the edges decoratively.
 2. In a large bowl, beat the sugar and butter on medium speed until light and fluffy. Add the egg yolks 1 by 1, beating well each time. With the mixer off, add the tea, lemon juice, and zest, and beat on medium speed to mix them in well. Add the flour, cornmeal, and salt, and use a fork or a whisk to stir them in evenly and well.
 3. Pour the filling into the crust and place it on the bottom shelf of the oven. Bake until the edges puff up and the center is fairly firm, wiggling only a little when you gently nudge the pan, about 45 minutes.
 4. Place the pie on a cooling rack or a folded kitchen towel and let cool to room temperature