



The Inn at Shaker Village
Trustees' Office Dining Room

Shaker Lemon Pie

2 Large Lemons
4 Eggs, Well Beaten
2 Cups Sugar

Slice lemons as thin as paper, rind and all. Combine sugar; mix well. Let stand two hours, or preferably overnight, blending occasionally. Add beaten eggs to lemon mixture; mix well. Turn into nine inch pie shell, arranging lemon slices evenly. Cover with top crust. Cut several slits near center. Bake at 450° for 15 minutes. Reduce heat to 375° and bake for about 20 minutes or until silver knife inserted near edge of pie comes out clean. Cool before serving.

- From recipe in *The Shaker Cook Book*
by Caroline B. Piercy.

This and recipes for other Shaker specialties can be found in our collection of Shaker cook books, available for purchase at our online craft store.

Profits from your dining experience support the preservation of this National Historic Landmark.