

Lemon Meringue Pie Pudding

I created these for Guy Raz himself! After having lunch with him and his very lovely wife Hannah, they both told me how much they loved the lemon curd from my very first cookbook [Against All Grain](#). Since the story of how that book came to be is in [Food Saved Me](#), I thought it fitting to make this new spin on it with him for our celebration. I use a can of coconut cream for this recipe because the cream can be used straight from the can without refrigerating first. But if you plan ahead, you can refrigerate 2 cans of full-fat coconut milk for 24 hours and then scoop off the thick cream from the top.

SERVES 4
PREP TIME 5 minutes
COOK TIME 5 minutes
CHILLING TIME 4 to 6 hours

INGREDIENTS

CRUST

3 ounces [graham crackers](#)
3½ tablespoons melted [ghee](#) or [coconut oil](#)
1 tablespoon [maple sugar](#)
Pinch of [sea salt](#)

PUDDING

½ cup [raw honey](#)
Zest of 1 lemon, finely grated
½ cup freshly squeezed lemon juice
5 egg yolks
¾ cup [full-fat coconut cream](#)
(only the very thick, creamy part, discard the water)
1 tablespoon [arrowroot powder](#)
Pinch of fine [sea salt](#)
1½ tablespoons [ghee](#) or [coconut oil](#)
For topping [whipped coconut cream](#), berries, or toasted coconut

INSTRUCTIONS

Place the graham crackers in a food processor and process until crushed. Add the ghee, maple sugar, and salt and pulse a few times until it resembles wet sand.

Reserve 1 tablespoon of the mixture, and divide the remaining between four (6-ounce) wide mouthed jars.

In a saucepan, whisk together the honey, lemon zest and juice, egg yolks, coconut cream, arrowroot, and salt. Set the pan over medium-low heat and cook, whisking constantly, for 5 to 7 minutes, until the mixture has thickened and coats the back of a spoon. Stir in the ghee.

Divide the pudding evenly among the four jars and let them cool on the counter for 15 minutes, until they are no longer steaming. Once cooled, cover and refrigerate for 4 to 6 hours, until set.

Serve the puddings chilled with whipped cream on top and a sprinkle of the leftover graham cracker crust.

TIDBITS

If you tolerate cassava, Hu Kitchen's Snickerdoodle cookies would work in place of my homemade graham crackers.

MAKE IT AHEAD

Make the pudding up to 5 days in advance and store in the fridge.