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Shaker Lemon-Ginger Pie

Recipe adapted from Dinah Grossman of Cheap Tart Bakery

Makes one 9-inch pie

- 2 large lemons (or Meyer lemons)
- ¼ cup candied ginger pieces, minced
- ¼ teaspoon salt
- 2 cups sugar, plus more for sprinkling
- 4 large eggs
- 4 tablespoons butter, melted
- 3 tablespoons all-purpose flour
- Prepared pie dough (for a double-crust 9-inch pie)
- Milk, for brushing

1. Wash and dry the lemons and grate all of both lemons' zest into a large bowl. Using a mandoline or a very sharp knife, slice the lemons as thinly as possible, removing and discarding any seeds. Add the lemon slices to the zest and toss with the candied ginger, salt and sugar. Cover and let macerate at room temperature for 24 hours.
2. The next day, preheat the oven to 425°. In a large bowl, whisk the eggs until frothy, then add the melted butter and flour, whisking until smooth. Stir into the lemon-sugar mixture.
3. On a lightly floured surface, roll the pie dough into two 12-inch rounds. Place one round in a 9-inch pie plate and pour in the lemon filling. Brush the edge of the piecrust with water, then cover with the second pastry round. Fold the edges under and crimp them to seal. For a crunchy top crust, brush the crust with a bit of milk and sprinkle with additional sugar. Cut steam vents in the top crust and bake until the edges begin to brown, about 30 minutes. Reduce the heat to 350° and bake until the crust is golden-brown, 25 to 30 minutes more. Remove from the oven and let cool for at least 30 minutes before slicing.

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