



Greek Lemon Pie with Phyllo

20'

Hands on

60''

Hands off

130'

Cook Time

12

Portion(s)

1

Difficulty



Method

For the syrup

- Place a [saucepan](#) over low heat and add the water, sugar, cinnamon stick, lemon zest, honey and lemon juice.
- As soon as the mixture comes to a boil and the sugar melts, remove from heat and set it aside to cool.

For the lemon pie

- Preheat oven to 100* C (210* F) Fan.
- Crumple the sheets of phyllo, one at a time, by bringing the 2 longer ends together like so it looks like an accordion.
- Transfer the crumples sheets of phyllo to a [30x40 cm baking pan](#), placing them one next to the other.
- Bake for 1 ½ hours, until they dry out.
- When ready, remove from oven and allow to cool a little.
- Preheat oven to 170* C (340* F) Fan.
- Rub the baked phyllo between your hands over a bowl to break them up into little pieces.
- Add the baking powder and mix.
- In a separate bowl, whisk the eggs, corn oil, sugar, lemon zest, vanilla extract and yogurt until completely combined.
- Add the pieces of phyllo dough and mix with a wooden spoon until they soak up all of the mixture.
- Transfer mixture to a buttered [25x35 cm ovenproof baking dish](#) and spread it evenly.
- Bake for 30-40 minutes, until golden.
- When ready, remove from oven and immediately [pour](#) the cool syrup over it.
- Set it aside for 1-2 hours until it cools completely.
- Serve with vanilla ice cream and lemon zest.

Ingredients

For syrup

- 350 g water
- 450 g granulated sugar
- 1 cinnamon stick
- grated zest of 1 lemon
- 1 tablespoon honey
- juice from 2 lemons

For lemon pie

- 450 g very thin phyllo dough sheets
- 4 eggs
- 220 g corn oil
- 200 g granulated sugar
- grated zest of 2 lemons
- 2 teaspoons vanilla extract
- 200 g Greek strained yogurt
- 2 teaspoons baking powder

Διατροφικός πίνακας

Nutrition information per portion

562 Calories (kcal)	24.0 Total Fat (g)	5.6 Saturated Fat (g)	79.0 Total Carbs (g)
28%	34%	28%	30%
57.0 Sugars (g)	6.7 Protein (g)	1.0 Fibre (g)	0.5 Sodium (g)
63%	13%	4%	8%