

## This No-Bake Lemon Icebox Pie Is My Favorite Throwback Dessert

This no-bake lemon icebox pie stands out for several reasons:



**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

1 1/2 cups graham cracker crumbs  
1/2 cup unsalted butter, melted  
1 cup sweetened condensed milk  
1/2 cup fresh lemon juice  
1 tablespoon lemon zest  
1 cup heavy whipping cream  
1/4 cup powdered sugar

### DIRECTIONS

1. In a mixing bowl, combine the graham cracker crumbs and melted butter. Stir until the mixture resembles wet sand.
2. Press the crumb mixture firmly into the bottom and up the sides of a 9-inch pie dish to form the crust. Set aside.
3. In another bowl, whisk together the sweetened condensed milk, lemon juice, and lemon zest until smooth.
4. In a separate bowl, whip the heavy cream and powdered sugar until stiff peaks form. Gently fold the whipped cream into the lemon mixture until fully combined.
5. Pour the lemon filling into the prepared crust and smooth the top with a spatula.
6. Cover the pie with plastic wrap and refrigerate for at least 4 hours, or until set.
7. Before serving, garnish with additional lemon zest or whipped cream if desired.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-no-bake-lemon-icebox-pie-is-my-favorite-throwback-dessert/>