

## Baby Lemon Impossible Pies - Creamy, Tangy, and Effortless

The beauty of this recipe is its



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

1 can (14 oz) sweetened condensed milk  
¾ cup lemon juice (freshly squeezed is best)  
2 eggs  
Powdered sugar  
Thin lemon slices or zest

### DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C).
2. Grease a 12-cup muffin tin or line with cupcake liners.
3. Mix the Batter: In a bowl, whisk together sweetened condensed milk, lemon juice, and eggs until fully smooth and blended.
4. Fill and Bake: Pour the mixture evenly into the muffin cups, filling each about ¾ full.
5. Bake for 15-20 minutes, or until the pies are set and just beginning to turn golden at the edges.
6. Cool and Garnish: Let cool in the pan for 10 minutes, then transfer to a wire rack.
7. Once fully cooled, dust with powdered sugar and garnish with a small lemon wedge or zest if desired.

### SWAPS & NOTES

Lime or orange juice can sub for lemon if you're feeling citrus-curious.

Drop a mini crust or cookie into each muffin cup before pouring the batter.

Just grease well to help with easy release. ? Step-by-Step Instructions 1 Preheat the Oven Set your oven to 350°F (175°C) .

Bake for 15-20 minutes , or until the pies are set and just beginning to turn golden at the edges. 4 Cool and Garnish Let cool in the pan for 10 minutes , then transfer to a wire rack.

### TIPS FOR SUCCESS

Don't overbake : You want a slight jiggle in the center; they'll firm up as they cool.

Use fresh lemon juice : Bottled juice can make these taste artificial.

Chill before serving for a firmer, cheesecake-like texture.

Double the batch -they disappear fast!

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

Original recipe: <https://chefmaniac.com/baby-lemon-impossible-pies-creamy-tangy-and-effortless/>