

No-Bake Lemon Dream Pie - Creamy, Tangy & Irresistible

Bright, creamy, and irresistibly smooth, this



TIME
20 min

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INGREDIENTS

For the Crust:

1 $\frac{1}{2}$ cups graham cracker crumbs
... cup granulated sugar
6 tbsp unsalted butter, melted

For the Lemon Layer:

1 cup lemon curd (store-bought or homemade)
1 tbsp lemon zest ?

For the Creamy Lemon Filling:

8 oz cream cheese, softened
1 cup heavy whipping cream
 $\frac{1}{2}$ cup powdered sugar
2 tbsp fresh lemon juice
1 tsp vanilla extract

For Topping:

1 cup whipped cream (store-bought or homemade)
Lemon slices, for garnish
Extra lemon zest, white chocolate drizzle, or
toasted coconut (optional)

DIRECTIONS

1. Prepare the Crust: In a mixing bowl, combine:
2. Graham cracker crumbs
3. Sugar
4. Melted butter
5. Mix until the texture resembles wet sand. Press into the bottom and up the sides of a 9-inch pie pan. Refrigerate for 15-20 minutes to firm up.
6. Spread the Lemon Layer: Spread lemon curd evenly over the chilled crust. Sprinkle with lemon zest and return to the fridge.
7. Make the Creamy Lemon Filling: In a large bowl, beat the cream cheese until smooth. Add powdered sugar, lemon juice, and vanilla, and mix until well blended.
8. In a separate bowl, whip heavy cream until stiff peaks form. Gently fold the whipped cream into the lemon cream cheese mixture until light and fluffy.
9. Assemble the Pie: Spread the creamy lemon filling over the lemon curd layer. Smooth the top with a spatula.
10. Refrigerate for at least 4 hours (or overnight for best texture).
11. Decorate & Serve: Top with whipped cream, lemon slices, and extra zest. Optional: Drizzle with melted white chocolate or sprinkle with toasted coconut.
12. Slice and serve chilled.

TIPS FOR SUCCESS

Use full-fat cream cheese for the best texture.

Let the pie chill overnight for clean slices and firm layers.

Fold, don't stir when combining whipped cream-this keeps it light.

Add more powdered sugar to the filling, or finish with a white chocolate drizzle.

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Original recipe: <https://chefmaniac.com/no-bake-lemon-dream-pie-creamy-tangy-irresistible/>