

## 3-Ingredient No-Bake Lemon Pie - The Ultimate Summer Dessert

is a chilled slice of heaven made with only



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 1 prepared pie crust (graham cracker or shortbread work best)
- 2 cups sweetened condensed milk
- $\frac{3}{4}$  cup fresh lemon juice (about 3-4 lemons)
- Optional: whipped cream for topping

### DIRECTIONS

1. **Make the Filling:** In a mixing bowl, whisk together sweetened condensed milk and fresh lemon juice until fully combined and smooth.
2. **Assemble the Pie:** Pour the mixture into your prepared pie crust. Spread it evenly with a spatula.
3. **Chill:** Refrigerate for at least 3 hours, or overnight, until firm and set.
4. **Top & Serve:** Before serving, top with a generous swirl of whipped cream and a sprinkle of lemon zest for extra flair.

### SWAPS & NOTES

**Crust Options :** Graham cracker crust is classic, but you can also use a cookie crust (vanilla wafers or shortbread are amazing).

**Lemon Juice :** Fresh juice gives the best flavor, but bottled will work in a pinch.

For a twist, try a bit of lime or orange juice too.

**Toppings :** Pile on whipped cream, lemon zest, or even crushed vanilla cookies for a little texture. ??? Instructions 1.

### TIPS FOR SUCCESS

Use cold ingredients to help the filling set faster.

Don't skimp on the chill time -the acid in the lemon juice reacts with the milk to thicken the filling naturally.

Make ahead for parties-the flavor gets even better the next day. ?

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

Original recipe: <https://chefmaniac.com/3-ingredient-no-bake-lemon-pie-the-ultimate-summer-dessert/>