

Creamy Lemon Pie: A Tangy and Sweet Slice of Sunshine

If you're looking for a dessert that's



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Graham Cracker Almond Crust:

- 11 full-sheet graham crackers (about 160g)
- $\frac{1}{2}$ cup (62g) salted almonds (roasted for extra flavor)
- 2 Tablespoons (25g) granulated sugar
- 5 Tablespoons (71g) unsalted butter, melted

For the Filling:

- 2 (14-ounce) cans full-fat sweetened condensed milk
- $\frac{3}{4}$ cup (180ml) fresh lemon juice (about 4 lemons)
- 4 large egg yolks

For Garnish (Optional but Recommended!):

- Lemon zest
- Lemon slices
- Sliced almonds
- Whipped cream or meringue topping

Step-by-Step Instructions:

1. Preheat & Prepare the Pie Crust:
2. Make the Creamy Lemon Filling:
3. Bake Until Set:
4. Garnish and Serve!:

Pro Tips for the Best Lemon Pie:

Use Fresh Lemon Juice - Bottled lemon juice won't give you the same fresh, tangy flavor.

Don't Overbake - The filling will firm up as it cools, so it's okay if the center is still slightly wobbly when you take it out.

Chill for Maximum Flavor - This pie tastes even better the next day after all the flavors have melded together.

Make It Extra Special - If you love a meringue topping, whip up some egg whites and sugar for a classic, bakery-style finish!

What to Serve with Creamy Lemon Pie:

Iced Coffee or Espresso - The bold coffee flavor balances the pie's sweetness.

Fresh Berries - Strawberries, raspberries, or blueberries make a refreshing contrast.

A Light Salad - If serving after a big meal, a simple green salad with citrus dressing keeps things light.

Meringue Topping - For an extra-luxurious touch, top with a light, toasted meringue.

FAQs (From My Kitchen to Yours):

Why You Need This Creamy Lemon Pie in Your Life:

DIRECTIONS

1. Preheat & Prepare the Pie Crust: I preheat my oven to 350°F (177°C) and set out a 9-inch pie dish.
2. Using a food processor, I pulse the graham crackers and almonds together until they form fine crumbs. A few larger almond pieces are okay for texture.
3. I transfer the crumb mixture to a medium bowl, stir in the sugar, and then mix in the melted butter until everything is evenly combined. The texture should be thick, coarse, and slightly sandy.
4. Next, I press the mixture firmly into the bottom and up the sides of the pie dish, using gentle pressure to keep it compact without making it too hard.
5. I pre-bake the crust for 8 minutes, then remove it from the oven while I prepare the filling. (I leave the oven on since the pie will bake next.)
6. Make the Creamy Lemon Filling: In a large mixing bowl, I whisk together the sweetened condensed milk, fresh lemon juice, and egg yolks until the mixture is smooth and fully combined.
7. I immediately pour the filling into the warm pre-baked crust, making sure it's evenly distributed.
8. Bake Until Set: I return the pie to the 350°F oven and bake for 19-21 minutes, just until the center is slightly jiggly but mostly set.
9. Once done, I remove the pie from the oven and let it cool completely on a wire rack before transferring it to the fridge to chill for at least 1 hour. (For the best texture, I recommend chilling it for a few hours or overnight.)
10. Garnish and Serve!: Before serving, I love adding lemon zest, fresh lemon slices, sliced almonds, or a

big dollop of whipped cream to make the pie extra special.

11. **Pro Tips for the Best Lemon Pie: Use Fresh Lemon Juice** - Bottled lemon juice won't give you the same fresh, tangy flavor.
12. **Don't Overbake** - The filling will firm up as it cools, so it's okay if the center is still slightly wobbly when you take it out.
13. **Chill for : Maximum Flavor** - This pie tastes even better the next day after all the flavors have melded together.
14. **Make : It Extra Special** - If you love a meringue topping, whip up some egg whites and sugar for a classic, bakery-style finish!
15. **What to Serve with Creamy Lemon Pie:** This pie is already perfect on its own, but if you want to go all out, here are a few great pairings:
16. **Iced : Coffee or Espresso** - The bold coffee flavor balances the pie's sweetness.
17. **Fresh : Berries** - Strawberries, raspberries, or blueberries make a refreshing contrast.
18. **A Light : Salad** - If serving after a big meal, a simple green salad with citrus dressing keeps things light.
19. **Meringue : Topping** - For an extra-luxurious touch, top with a light, toasted meringue.
20. **FAQs (From My Kitchen to Yours): Q: Can I use store-bought crust instead of homemade?A: Absolutely!** A pre-made graham cracker crust works in a pinch, but the almond crust really adds something special.
21. **Q: How long does this pie last in the fridge?A: It keeps well for up to a week when covered and stored in the refrigerator.**
22. **Q: Can I freeze this pie?A: Yes! Freeze it without garnishes for up to 2 months. Let it thaw in the fridge before serving.**
23. **Q: Can I use another type of citrus?A: Yes! Lime or orange juice will work, but the tartness of lemon is what makes this pie shine.**
24. **Q: What if I want a less sweet version?A: You can use one can of sweetened condensed milk and substitute the second with Greek yogurt or sour cream for a tangier flavor.**
25. **Why You Need This Creamy Lemon Pie in Your Life:** This Creamy Lemon Pie is light yet decadent, tangy yet sweet, and irresistibly smooth. The buttery graham cracker almond crust pairs perfectly with the silky lemon filling, making every bite a perfect balance of texture and flavor.

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

Original recipe: <https://chefmaniac.com/creamy-lemon-pie-a-tangy-and-sweet-slice-of-sunshine/>