

Atlantic Beach Pie: A Tangy and Salty No-Bake Summer Pie

1 1/2 sleeves (about 2 cups) saltine crackers, crushed



OVEN
350°F

TIME
10-12 min

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INGREDIENTS

For the Cracker Crust:

1 1/2 sleeves (about 2 cups) saltine crackers, crushed

1/2 cup unsalted butter, melted

3 tbsp granulated sugar

For the Lemon Custard Filling:

1 (14-oz) can sweetened condensed milk

4 large egg yolks

1/2 cup fresh lemon juice

For the Topping:

1 cup heavy cream, cold

2 tbsp powdered sugar

1/2 tsp vanilla extract

Fresh lemon zest (for garnish)

Swaps and Notes:

Saltine Crackers: The saltine cracker crust is a must for this recipe. It's what makes the pie unique and adds that perfect salty-sweet flavor. Don't substitute with graham crackers.

Sweetened Condensed Milk: This is the key to the rich, creamy filling. Don't use evaporated milk, as it won't set up properly.

Lemon Juice: Use fresh-squeezed lemon juice for the best flavor. Bottled lemon juice will work in a pinch, but fresh is always better.

Topping: I recommend making your own whipped cream for the topping. It's easy to make and tastes much

better than a store-bought whipped topping.

Directions:

Make the Cracker Crust:

Crush the Crackers: In a food processor, pulse the saltine crackers until they are fine crumbs.

Alternatively, you can place them in a zip-top bag and crush them with a rolling pin.

Combine: In a medium bowl, combine the cracker crumbs, melted butter, and granulated sugar. Mix until everything is well combined and the crumbs are moistened.

Press into Pie Plate: Press the mixture firmly into the bottom and up the sides of a 9-inch pie plate.

Bake: Bake the crust at 350°F (175°C) for 10-12 minutes, or until it's a light golden brown. Let it cool completely.

Make the Lemon Custard Filling:

Whisk: In a large bowl, whisk together the sweetened condensed milk and egg yolks until smooth.

Add Lemon Juice: Slowly whisk in the fresh lemon juice until the mixture thickens slightly. It will be a nice, thick, pourable consistency.

Pour and Chill: Pour the lemon custard filling into the cooled cracker crust. Cover the pie with plastic wrap and refrigerate for at least 4 hours, or until the filling is firm.

Make the Topping:

Whip the Cream: In a chilled bowl with a chilled whisk attachment (or using a hand mixer), beat the cold heavy cream until soft peaks form.

Add Sugar and Vanilla: Add the powdered sugar and vanilla extract and continue to beat until stiff peaks form.

Garnish: Spread the whipped cream over the chilled pie. Garnish with a little fresh lemon zest.

Tips for Success:

Chill Everything for Whipped Cream: To get perfect, fluffy whipped cream, make sure your bowl, whisk, and heavy cream are all very cold.

Don't Overbake the Crust: You just want the crust to be a light golden brown. Overbaking it can make it too hard.

DIRECTIONS

1. Make the Cracker Crust:: Crush the Crackers: In a food processor, pulse the saltine crackers until they are fine crumbs. Alternatively, you can place them in a zip-top bag and crush them with a rolling pin.
2. Combine: In a medium bowl, combine the cracker crumbs, melted butter, and granulated sugar. Mix until everything is well combined and the crumbs are moistened.
3. Press into : Pie Plate: Press the mixture firmly into the bottom and up the sides of a 9-inch pie plate.
4. Bake: Bake the crust at 350°F (175°C) for 10-12 minutes, or until it's a light golden brown. Let it cool completely.
5. Make the Lemon Custard Filling:: Whisk: In a large bowl, whisk together the sweetened condensed milk and egg yolks until smooth.
6. Add : Lemon Juice: Slowly whisk in the fresh lemon juice until the mixture thickens slightly. It will be a nice, thick, pourable consistency.
7. Pour and : Chill: Pour the lemon custard filling into the cooled cracker crust. Cover the pie with plastic wrap and refrigerate for at least 4 hours, or until the filling is firm.
8. Make the Topping:: Whip the Cream: In a chilled bowl with a chilled whisk attachment (or using a hand mixer), beat the cold heavy cream until soft peaks form.
9. Add : Sugar and Vanilla: Add the powdered sugar and vanilla extract and continue to beat until stiff peaks form.

10. Garnish: Spread the whipped cream over the chilled pie. Garnish with a little fresh lemon zest.
11. Tips for Success: Chill Everything for Whipped Cream: To get perfect, fluffy whipped cream, make sure your bowl, whisk, and heavy cream are all very cold.
12. Don't : Overbake the Crust: You just want the crust to be a light golden brown. Overbaking it can make it too hard.
13. Patience is : Key: The pie needs a full 4 hours to chill and set up properly. Don't try to rush it, or the filling will be too soft.
14. Serving Suggestions and Pairings: This Atlantic Beach Pie is a complete dessert on its own, but it pairs beautifully with a simple garnish of fresh lemon zest or a few fresh berries. It's the perfect dessert to serve after a light meal. For another great crowd-pleasing dessert, you might also like my recipe for This Big Family Banana Pudding is My Favorite Classic Dessert to Feed a Crowd. To balance out the sweetness, a simple cup of coffee or a glass of iced tea would be perfect.
15. Nutritional Information (Per Serving): Please note: This is an approximation and can vary based on the specific ingredients used.
16. Calories: Approximately 450 per slice
17. Protein: 8g
18. Fat: 30g
19. Carbohydrates: 40g
20. This is a rich and decadent dessert, so it's best enjoyed as an occasional treat.
21. Storage and Leftover Tips: This pie stores beautifully. You can store it, covered, in the refrigerator for up to 3 days. The whipped cream will hold up well, but it's always best to add a fresh garnish of lemon zest right before serving. This pie does not freeze well.
22. More Recipes You Will Love: If you're a fan of simple and delicious desserts, you'll love some of my other creations. For a classic that's always a hit, try my recipe for The Best Peanut Butter Brownies I've Ever Made and I've Made a Lot. For another easy and nostalgic treat, you can't go wrong with my recipe for These Old School No-Bake Cookies Never Fail Me and I've Made Them 100 Times. And for a refreshing summer drink, my This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days is a winner.
23. Final Thoughts: This Atlantic Beach Pie is a recipe that is sure to become a new favorite in your home. It's a simple, elegant, and incredibly delicious dessert that captures the sweet and salty flavors of summer in a single slice.
24. I'd love to know what your favorite no-bake pies are! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy baking!

SWAPS & NOTES

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recipe.

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Sweetened Condensed Milk: This is the key to the rich, creamy filling.

TIPS FOR SUCCESS

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Don't Overbake the Crust: You just want the crust to be a light golden brown.

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

Original recipe: <https://chefmaniac.com/atlantic-beach-pie-a-tangy-and-salty-no-bake-summer-pie/>