

Mini Lemon Impossible Pies: The Zesty, Self-Crusting Magic Treat

take that vintage charm and turn them into perfect, individual-sized portions.



BABY LEMON IMPOSSIBLE PIES

You Will Need

1 can (14 oz) sweetened condensed milk
1/2 cup lemon juice
2 eggs

OVEN
350°F

TIME
20 min

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INGREDIENTS

1 can (14 oz) Sweetened Condensed Milk: This provides the sweetness and the creamy "custard" base.

1/2 cup Lemon Juice: Freshly squeezed is always best for that vibrant citrus punch!

2 Large Eggs: These provide the structure and help the "impossible" layers form.

1/4 cup Melted Butter: Adds richness and helps create the golden top.

1/2 cup Self-Rising Flour: This is the "magic" ingredient that rises to the top to form the cake-like layer.

1 tsp Vanilla Extract: To round out the flavors.

Zest of 1 Lemon: Essential for those essential oils and extra aroma.

Powdered Sugar: For a beautiful, snowy finish.

DIRECTIONS

- 1. Prep the : Oven:** Preheat your oven to 350°F (180°C). Generously grease a standard 12-cup muffin tin with butter or non-stick cooking spray.
- 2. Mix the : Batter:** In a large mixing bowl, whisk together the sweetened condensed milk, lemon juice, eggs, melted butter, self-rising flour, vanilla extract, and lemon zest. Whisk until the batter is completely smooth and no flour streaks remain.
- 3. Fill the : Tin:** Pour the mixture evenly into the muffin tin cups. They should be about 3/4 of the way full.
- 4. Bake:** Place in the center rack of the oven and bake for 18-20 minutes. You're looking for the tops to be golden brown and the centers to be set (they shouldn't jiggle excessively).
- 5. Cool and : Serve:** Allow the pies to cool in the tin for at least 10-15 minutes. They will firm up as they cool. Once room temperature, gently run a knife around the edges to pop them out. Dust generously with powdered sugar before serving.

SWAPS & NOTES

Flour Substitute: If you don't have self-rising flour, you can make your own by mixing 1/2 cup of all-purpose flour with 3/4 teaspoon of baking powder and a pinch of salt.

Citrus Variations: While lemon is classic, you can easily swap the lemon juice and zest for lime to create "Key Lime Impossible Pies." **Butter:** Ensure your butter is melted but cooled slightly before adding the eggs so you don't

accidentally scramble them!

Step-by-Step Instructions Prep the Oven: Preheat your oven to 350°F (180°C) .

Generously grease a standard 12-cup muffin tin with butter or non-stick cooking spray.

TIPS FOR SUCCESS

Don't Overbake: These are custard-based, so they can become rubbery if left in the oven too long.

Remove them as soon as the edges are golden.

Zest First: Always zest your lemon before you juice it!

It is much harder to zest a squeezed-out lemon half.

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

Original recipe: <https://chefmaniac.com/mini-lemon-impossible-pies-the-zesty-self-crusting-magic-treat/>