

Icebox Lemon Pie: An Easy No-Bake Treat for Sunny, Hot-Weather Days

1 1/2 cups graham cracker crumbs



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INGREDIENTS

For the Crust:

- 1 1/2 cups graham cracker crumbs
- 1/3 cup granulated sugar
- 6 tablespoons melted butter

For the Filling:

- 1 can sweetened condensed milk
- 1/2 cup fresh lemon juice
- 1 tablespoon lemon zest
- 1 tub whipped topping, thawed
- 1 package cream cheese, softened

For Garnish:

- Extra whipped topping
- Lemon slices or zest
- Graham cracker crumbs, optional

DIRECTIONS

- Step 1: Make the crust:** In a medium bowl, combine the graham cracker crumbs, sugar, and melted butter. Stir until the mixture resembles wet sand. Press it firmly into a 9-inch pie dish, covering the bottom and sides evenly. Chill the crust while you prepare the filling.
- Step 2: Beat the cream cheese:** In a large mixing bowl, beat the softened cream cheese until smooth. This helps prevent lumps and gives the filling a silky texture.
- Step 3: Add the lemon mixture:** Mix in the sweetened condensed milk, fresh lemon juice, and lemon zest. Beat until smooth and creamy. The filling will begin to thicken as the lemon juice reacts with the condensed milk.
- Step 4: Fold in the whipped topping:** Gently fold in the whipped topping until fully incorporated. This gives the pie its light, fluffy texture.
- Step 5: Fill and chill:** Spread the filling evenly into the chilled crust. Cover and refrigerate for at least 4 hours, or until fully set. For an even firmer texture, let it chill overnight.
- Step 6: Garnish and serve:** Top with extra whipped topping, lemon slices, a little zest, or a sprinkle of graham cracker crumbs just before serving.

SWAPS & NOTES

Fresh lemon juice gives the pie its best flavor, so it is worth using if you can.

Bottled juice works in a pinch, but fresh lemons bring

brighter, cleaner citrus flavor that really makes the filling stand out.

If you want an even more classic shortcut version, you can skip the cream cheese and make the pie with just sweetened condensed milk, lemon juice, and whipped topping.

The cream cheese adds a slightly richer texture and helps the pie feel a little more like a creamy lemon cheesecake.

TIPS FOR SUCCESS

Make sure the cream cheese is fully softened before mixing.

That one detail makes a big difference in getting a smooth filling instead of a lumpy one.

Give the pie plenty of time to chill.

While it comes together quickly, the texture really improves after several hours in the refrigerator.

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