

Joanna Gaines Lemon Pie Recipe That's Bright, Creamy, and Impossible to Resist

1 1/2 cups graham cracker crumbs



OVEN
350°F

TIME
8 to 10 min

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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 lemon filling:

- 1 can sweetened condensed milk
- 4 large egg yolks
- 1/2 cup fresh lemon juice
- 1 tablespoon lemon zest
- 1/4 teaspoon salt

Optional topping:

- Whipped cream
- Extra lemon zest
- Thin lemon slices for garnish

DIRECTIONS

1. Prepare the crust: Preheat your oven to 350°F. In a medium bowl, combine the graham cracker crumbs, sugar, and melted butter until the mixture resembles wet sand. Press it firmly into the bottom and up the sides of a pie dish.
2. Bake the crust for 8 to 10 minutes, then remove it from the oven and let it cool slightly.
3. Mix the filling: In a large bowl, whisk together the sweetened condensed milk, egg yolks, lemon juice, lemon zest, and salt until the mixture is smooth and fully combined.
4. Fill the crust: Pour the lemon filling into the prepared crust and smooth the top with a spatula.
5. Bake until set: Return the pie to the oven and bake for about 15 to 18 minutes, or until the filling is mostly set but still has a slight jiggle in the center.
6. Cool and chill: Let the pie cool to room temperature, then refrigerate for at least 4 hours, preferably longer, so the filling sets completely and the flavors develop.
7. Garnish and serve: Top with whipped cream, extra lemon zest, or lemon slices just before serving if desired.

SWAPS & NOTES

Fresh lemon juice is the best choice here because it gives the pie that clean, bright flavor that bottled juice just cannot quite match.

If you want a slightly more intense citrus flavor, add a bit

of extra zest, but be careful not to overdo it or the filling can become too sharp.

A graham cracker crust is classic and easy, but vanilla wafer crumbs can also work if you want a slightly sweeter base.

For an extra polished presentation, a generous swirl of whipped cream on top makes the pie feel even more special.

TIPS FOR SUCCESS

The biggest key to a great lemon pie is balance.

You want enough lemon for brightness, but not so much that it overwhelms the creamy filling.

Fresh juice and zest help you hit that sweet spot beautifully.

Another important tip is not to rush the chilling time.

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

Original recipe: <https://chefmaniac.com/joanna-gaines-lemon-pie-recipe-thats-bright-creamy-and-impossible-to-resist/>