

Creamy Lemon Pie Recipe with Graham Cracker Almond Crust

For the graham cracker almond crust



OVEN
350°F

TIME
8 min

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INGREDIENTS

For the graham cracker almond crust:

11 full-sheet graham crackers, about 160g

1/2 cup salted almonds, about 62g

2 tablespoons granulated sugar

5 tablespoons unsalted butter, melted

For the filling:

2 cans full-fat sweetened condensed milk, 14 ounces each

3/4 cup fresh lemon juice, about 4 lemons

4 large egg yolks

Optional garnish:

Lemon zest

Lemon slices

Almonds

Whipped cream

Meringue topping

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F (177°C).
2. Make the crust: Using a food processor, pulse the graham crackers and almonds together into crumbs. A few larger nut pieces are perfectly fine.
3. Transfer the crumbs to a medium bowl and stir in the sugar.
4. Add the melted butter and stir until the mixture is thick, coarse, and sandy.
5. Press the crust into the pie dish: Pour the crust mixture into an ungreased 9-inch pie dish.
6. Using medium pressure with your hand, press the crumbs into the bottom and up the sides of the dish until the crust is compact.
7. Do not pack it too firmly. Just press until it holds together and is no longer crumbly.
8. Pre-bake the crust: Bake the crust for 8 minutes.
9. Remove it from the oven and keep the oven on.
10. Make the filling: In a bowl, whisk together the sweetened condensed milk, fresh lemon juice, and egg yolks until smooth.
11. Pour the filling into the warm crust.
12. Bake the pie: Bake for 19 to 21 minutes, or until the center is only slightly jiggly.
13. You want the filling mostly set but not overbaked.
14. Cool and chill: Remove the pie from the oven and let it cool completely on a wire rack.
15. Once cooled, cover and chill for at least 1 hour before serving.

16. Garnish and serve: Top with your favorite garnish if desired, then slice and serve chilled.

SWAPS & NOTES

The graham cracker and almond crust is one of the best parts of this pie.

The almonds add a subtle nutty richness that makes the crust feel a little more special than a standard graham cracker base.

Fresh lemon juice is important here because it gives the pie its bright, clean flavor.

Bottled juice will not give quite the same result.

TIPS FOR SUCCESS

Do not press the crust too hard into the pan.

A gentle but firm press helps it hold together without becoming too hard after baking.

Use freshly squeezed lemon juice for the brightest, freshest flavor.

Watch the pie closely near the end of baking.

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

Original recipe: <https://chefmaniac.com/creamy-lemon-pie-recipe-with-graham-cracker-almond-crust/>