**Lemon Cream Pie**

This lemon cream pie is a new favorite! It’s easy to make and still so impressive — perfect for beginning and experienced bakers alike. You’ll need just three ingredients for the [**graham cracker crust**](https://mariesaba.com/recipes/graham-cracker-crust/), three for the lemon filling, and three more for the sweetened whipped cream. Easy as pie, right? Although the pie only requires 20 minutes in the oven, you will need at least 2 hours to let it chill. So it’s a great one to make a day or two before serving. When you are ready to serve the pie, top with sweetened whipped cream and garnish with lemon [**zest**](https://amzn.to/3IT3f7T) if desired.

*Makes one 10-inch pie*

**Ingredients:**

* 2 cans (14 ounces, each) sweetened condensed milk
* ¾ cup fresh lemon juice (about 4-5 lemons)
* 3 egg yolks
* 1 recipe Graham Cracker Crust, baked and cooled
* 1 cup heavy whipping cream
* 1 Tablespoons sugar
* 1 teaspoon vanilla extract

**Instructions:**

1. Preheat oven to 350 degrees F. In a large bowl, whisk together sweetened condensed milk and lemon juice. Then whisk in egg yolks.
2. Pour filling into graham cracker crust. Bake 15-20 minutes, or until edges are set but center still jiggles when shaken. Let pie cool for 1 hour. Refrigerate until set, at least 1 hour or up to 48 hours.
3. When ready to serve, make sweetened whipped cream. Using a stand mixer or electric beaters, beat cream, sugar and vanilla until stiff peaks form. Spread whipped cream over pie up to 2 hours before serving. Enjoy!

**Questions?** Email me at Marie@MarieSaba.com

**Rave reviews?** Comment on [this recipe](https://mariesaba.com/recipes/lemon-cream-pie/) on [my website](https://mariesaba.com/recipes/lemon-cream-pie/) or on my [YouTube channel](https://youtu.be/kHzW8zF9QFE).

With gratitude,

Marie