

Lemon Cream Pie

Makes 1 10-inch pie

Ingredients:

- 2 cans (14 ounces, each) sweetened condensed milk
- $\frac{3}{4}$ 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