

A Recipe From *tikkido*

Lemon Custard Pie

<https://tikkido.com/blog/lemon-custard-pie>

Ingredients:

Graham Cracker Crust:

- 2 cups graham cracker crumbs
- 1/2 cup butter, melted
- 2 Tablespoon brown sugar

Lemon Custard Pie filling:

- 1 can sweetened condensed milk
- 2 large eggs
- the zest of two lemons
- the juice of two lemons (approximately 1/2 cup)
- 1/2 teaspoon salt



Whipped topping:

- 1 cup heavy whipping cream
- 1/8 cup sugar
- 1 teaspoon instant clear jel (optional)

Instructions:

1. Combine the graham cracker crumbs, butter, and brown sugar together in a bowl, and mix until all the crumbs are moistened. Press into a pie tin.
2. In a bowl, beat two large eggs until light yellow and foamy. Add lemon juice, lemon zest, salt, and the sweetened condensed milk, and mix until nicely combined.
3. Pour mixture into prepared graham cracker pie crust.
4. Bake at 350 for 15 minutes, and let cool completely. Once cooled to room temperature, pop the pie in the fridge to chill.
5. Whip heavy cream and sugar to stiff peaks. Use instant clear jel (no-cook modified corn starch) to stabilize the whipped cream, if desired. Spread whipped cream layer on top of the lemon custard layer. Keep refrigerated until ready to serve.