Lemon Cream Pie

Ingredients

6 T Butter (melted)
2 T Sugar
1 t Salt
2 Eggs
14 oz Sweetened Condensed Milk
1 T Lemon Zest
1/2 c Lemon Juice
1 c Heavy Cream
2 T Powdered Sugar
35 Gingersnap Cookies

Instructions

1.Heat oven to 350 degrees. In a food processor, process the gingersnaps until fine crumbs form. Add the butter, sugar, and 1/2 teaspoon of the salt and pulse until moistened. Press the mixture firmly into the bottom and up the sides of a 9-inch pie plate, using a straight-sided dry measuring cup to help. Place on a rimmed baking sheet and bake until the edges are dry and set, 16 to 18 minutes. Let cool.
2.In a medium bowl, whisk together the eggs, condensed milk, lemon zest and juice, and the remaining 1/2 teaspoon of salt. Pour the mixture into the crust and bake until set in the center, 18 to 20 minutes. Let cool and then refrigerate until firm, at least 2 hours.
3.Using an electric mixer, whip the cream and

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powdered sugar on medium until soft peaks form, 2 to 3 minutes. Spread on the pie and serve immediately.