

Creamy Triple Lemon Pie

Ingredients

44 Lemon Thin Cookies
2 T Sugar
3 T Lemon Zest
3 T Butter (melted)
3 Egg Yolks
14 oz Sweetened Condensed Milk
2/3 c Lemon Juice
1 c Heavy Cream
2 T Powdered Sugar
1 t Vanilla Extract

Instructions

1. Preheat oven to 350 degrees. For the crust, place cookies in the food processor and pulse until fine crumbs. Transfer crumbs to a large mixing bowl. Mix 2 tablespoons sugar and 1 tablespoon of zest into crumbs with a fork until combined. Add butter and incorporate until the mixture clings together. Press crumbs evenly onto bottom and up sides of a 9-inch pie plate. Bake crust until lightly browned, 8-10 minutes. Remove crust from oven to a cooling rack. Cool crust to room temperature.

2. For the filling, beat yolks with a hand mixer on medium-high until light and fluffy, 3-5 minutes. Slowly pour in condensed milk while beating the mixture on medium-high until thick and creamy, about 3 minutes. Add 2/3 cup lemon juice and 1

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tablespoon zest and continue beating on medium-low until combined. Pour filling into cooled crust.

3. Bake pie until center is set, yet still jiggly, 10-12 minutes. Remove pie from oven to a cooling rack; cool to room temperature. Refrigerate pie until chilled, 3-4 hours or overnight.

4. For the whipped cream, beat cream in a large bowl with a hand mixer to soft peaks. Add powdered sugar, 1 tablespoon zest, and vanilla and continue whipping to medium peaks. Serve each slice of pie with whipped cream.