

# Lemon Custard Pie

## Ingredients

---

- 1 1/4 c Graham Cracker Crumbs
- 1 c Sugar (plus 3 tablespoons)
- 5 T Butter (melted)
- 2 Lemons (juiced 1/2 cup and zested)
- 1/4 c Water
- 3/4 c Heavy Cream
- 1/8 t Salt
- 5 Eggs

## Instructions

---

- 1.Preheat oven to 350°F with rack in middle. Lightly butter pie plate.
- 2.Stir together graham cracker crumbs, 3 tablespoons sugar, and melted butter, then press onto bottom and up side of pie plate. Bake until crisp, 12 to 15 minutes, then cool completely, about 45 minutes.
- 3.Reduce oven temperature to 325°F. Mix lemon zest, 1 cup sugar, and water in a small heavy saucepan. Bring to a boil over medium heat, stirring until sugar has dissolved, then boil, without stirring, 5 minutes. Stir in cream and salt, then cook until hot (do not let boil).
- 4.Whisk eggs in a large bowl. Add hot cream mixture in a slow stream, whisking constantly, then whisk in 1/2 cup lemon juice. Once cooled

# Lemon Custard Pie

pour mixture into crust.

5. Bake until filling is set 2 inches from edge but center is still wobbly, 25 to 30 minutes. Cool completely (filling will continue to set as it cools).