

Lemon Icebox Pie

With so many variations on this recipe, someone needed to figure out which was best—clearly, a job for the test kitchen. BY CAROLYNN PURPURA MACKAY



This pie needs just 15 minutes in the oven.

LEMON ICEBOX PIE Serves 8

We like Keebler Graham Crackers Original.

- 9 whole graham crackers, broken into 1-inch pieces
- 3 tablespoons sugar
- 5 tablespoons unsalted butter, melted
- 2 (14-ounce) cans sweetened condensed milk
- 3 large egg yolks
- $\frac{3}{4}$ cup plus 2 tablespoons lemon juice (5 lemons)
- 1 cup heavy cream
- $\frac{1}{2}$ teaspoon vanilla extract

1. Adjust oven rack to middle position and heat oven to 325 degrees. Process graham crackers and sugar in food processor until finely ground, about 30 seconds. Add melted butter and pulse until combined, about 8 pulses. Transfer crumbs to 9-inch pie plate. Using bottom of measuring cup,

press crumbs into bottom and up sides of plate. Bake until crust is fragrant and beginning to brown, about 15 minutes. Let crust cool completely on wire rack, about 35 minutes. Increase oven temperature to 375 degrees.

2. Reserve 3 tablespoons condensed milk. Whisk remaining condensed milk and egg yolks together in bowl until smooth. Slowly whisk in lemon juice. Pour filling into cooled pie crust. Bake pie until edges are beginning to set but center still jiggles when shaken, about 15 minutes. Let cool for 1 hour on wire rack. Refrigerate until chilled and set, at least 3 hours or up to 24 hours.

3. Using stand mixer fitted with whisk, whip cream, reserved condensed milk, and vanilla on medium-low speed until foamy, about 1 minute. Increase speed to high and whip until stiff peaks form, 1 to 3 minutes. Spread whipped cream evenly over top of pie. Serve.