



Lemon Icebox Pie

BY MITCH CARR



Recipe:

Ingredients:

- 2 large or 3 small lemons
- 2 egg yolks
- One pint heavy whipping cream
- Sugar (to taste)
- 2 cans sweetened condensed milk
- Vanilla wafers

Directions:

1. Pour the wafers out into a pie dish, arrange the wafers so that they form the crust of your pie. Cover the bottom and sides of the dish with a one-wafer layer
2. Cut the lemons in half and squeeze the juice out of them.
3. Mix lemon juice with sweetened condensed milk.
4. Mix egg yolks with lemon juice and condensed milk. Stir until combination is evenly mixed.
5. Pour mixture over wafers.
6. Use hand mixer to beat heavy whipping cream; Mix in sugar to taste. Mix until solid enough to stick to a spatula.
7. Spread homemade whipped cream across top of pie filling. Spread to edges.
8. Let sit covered for 48 hours in the refrigerator
9. Slice and serve. No baking required!



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