

# AMC Lemon Icebox Pie

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## Ingredients

1. Graham Cracker Pie Crust:
  - 6T Melted Unsalted Butter
  - 1.5C Nabisco Graham cracker crumbs
  - 1/4C Sugar
2. Pie Filling:
  - 2C Sweetened Condensed Milk
  - 6ea Egg Yolks
  - 3/4C Lemon Juice
  - 1/4C Heavy Cream
  - 1/2t Kosher Salt
  - 1t Gelatin, bloomed over 2T hot water
3. Pie Topping:
  - 1 C heavy whipping cream
  - 1T vanilla
  - 2T powder sugar

*\*make 1 9"-pie, served 8*

## Directions

1. Making Pie Crust:
  - In mixing bowl, use paddle attachment to mix all 3 ingredients well; test by feeling to see the mixture could clump together
  - Pack into a grease 9" pie pan or spring pan, care to even the bottom and side but not pack in too hard
2. Pie Filling:
  - In the same mixing bowl, incorporate the first 5 ingredients until well blended
  - Liquefy the bloomed gelatin in microwave for 10-15 second, add to the egg mixture
  - Pour mixture into the prepared Graham cracker crust
  - Bake on bottom rack in pre-heat oven at 350°F for about 30min, or until the middle of pie set (jiggled lightly is fine) — temperature check should be around 170-180°F
  - Let pie cool down in room temperature for about 2 hrs, finish chilling in refrigerator for at least 4hrs or overnight
3. Pie Topping:
  - Whip heavy cream with vanilla & powder sugar
  - Using piping bag, pipe whipped cream to top of pie (cover it with circles, start from the center out)
  - With a smooth-edge slicing knife, spread the whipped cream top out evenly; add the rosettes to decorate the edge of pie if desired
  - Keep well in refrigerator up to 3 days — if you are able to resist the temptation to finish it in one go! :)