



## Eagle Brand Lemon Cream Pie

Jacob · 29/09/2024



### Prep Time

4 hrs

### Difficult

Medium

### Servings

4 hrs 45 mins

### Description

This Eagle Brand lemon pie is deliciously rich with a burst of lemon flavor in every bite

### Ingredients

- - 3 large egg yolks - 1 (14 ounce) can Eagle Brand® Sweetened Condensed Milk - ½ cup Santa Cruz Organic® Pure Lemon Juice - 1 (9 inch) prepared graham cracker or baked pie crust - Frozen whipped topping
- thawed or whipped cream - ¼ teaspoon Grated lemon peel (Optional)

### Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Place egg yolks in a large bowl; beat with an electric mixer until smooth and creamy. Add sweetened condensed milk and lemon juice; beat until combined. Pour filling into prepared crust. Bake in the preheated oven until set
2. 30 to 35 minutes. Remove from oven and cool at room temperature for 1 hour. Transfer pie to the refrigerator and chill for at least 3 hours. Spread whipped topping or whipped cream over pie before serving. Garnish with lemon peel
3. if desired.