

# Lemon Custard Pie

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## **Servings: 8**

### **FOR THE CRUST**

*1 sleeve (about 40) saltine  
crackers, crushed  
1/2 cup sweetened  
shredded coconut  
3 tablespoons sugar  
1/4 teaspoon Kosher salt  
1 stick unsalted butter (cut  
into small pieces, room  
temperature*

### **FOR THE FILLING**

*2 medium lemons, washed  
well  
1 can (14 ounce)  
sweetened condensed milk  
4 large egg yolks*

### **FOR THE TOPPING**

*1 cup heavy cream, cold  
1 tablespoon sugar*

## **Preparation Time: 30 minutes**

Preheat the oven to 350 degrees.

**Make the crust:** In a food processor, pulse the saltines, coconut, sugar and salt until finely ground. Add the butter. Continue to pulse until the crumbs begin to clump together. Press the mixture into the bottom and up the sides of a nine-inch pie plate (the crust will be thick). Bake until the crust is browned around the edges and lightly browned on the bottom, 15 to 18 minutes. Remove to a rack. Let cool slightly.

**Make the filling:** Remove the peel from one lemon using a vegetable peeler (removing just the peel and not the pith). Transfer the peel to a food processor. Remove the peel from the other lemon. Discard the peel. Cut off the white pith from both lemons. Chop the flesh, removing any seeds. Add the flesh to the food processor along with the condensed milk. Puree, scraping down the sides. Add the egg yolks and process until combined.

Strain the filling through a fine-mesh sieve into a bowl, pressing it through with a rubber spatula. Pour over the crust and gently wiggle to distribute the filling.

Bake until the filling is set but still slightly wiggly, about 20 minutes.

Transfer to a rack. Let cool for one hour. Then, refrigerate until chilled, at least three hours.

Just before serving, make the topping: In a bowl with a mixer on medium speed, beat the heavy cream and sugar until medium peaks form. Serve the topping with the pie.

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Per Serving (excluding unknown items): 284 Calories; 17g Fat (52.1% calories from fat); 5g Protein; 30g Carbohydrate; trace Dietary Fiber; 160mg Cholesterol; 127mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 2 Other Carbohydrates.