



Kitchen Cheat Sheet: Lemon Icebox Pie

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Tips and Extras

- If you want the pie to be firmer whisk 2 egg yolks into the sweetened condensed milk before adding lemon.
- You don't need a mixer for this. Just whisk the filling until it gets thick.
- Don't use an off-brand sweetened condensed milk. Sometimes the quality isn't quite as good and they won't set up.
- Be sure to let this chill for at least 4 hours. Overnight is better.

Storage

Refrigerate the pie, tightly covered with plastic wrap, or in an airtight container, for up to 5 days.

Freeze for up to 3 months.

One of the things that I like best about this lemon icebox pie is that you can serve it chilled or frozen. I personally like it better frozen on a hot summer day!

I take it out about 20 minutes before I want to serve it... less if it is a very hot day. I thaw it just until it softens a little but still has the consistency of ice cream.

Faqs

Why didn't my pie set?

Be sure to let the pie chill for at least 4 hours but I recommend overnight.

You must keep this pie chilled until you are ready to serve. The pie cuts perfectly when it first comes out of the fridge but if you leave it out it will become somewhat loose and runny.

Can I use bottled lemon juice?

Yes, and no one will know unless they see your grocery receipt.

Why don't you use eggs in this recipe?

I never have. This is a very creamy lemon filling. If you like a firmer lemon custard you can whisk in 2 or 3 egg yolks. If you use the egg yolks you should probably stay away from the pie if you are pregnant or immunocompromised.

How It Works (Science of the Set)

The acid in lemon juice reacts with the proteins in the sweetened condensed milk, thickening the mixture without baking. That's what gives it that firm, creamy texture after chilling.