

Lemon Icebox Pie

Allow 6 hours freezing or freeze overnight

Crust:

About 180-200 g graham crackers
50 g sugar
¼ tsp salt
84 g unsalted butter, melted and still warm

Filling:

800 ml sweetened condensed milk
410 ml strained lemon juice (from the 2 zested lemons below plus an additional 4–6)
Zest of 2 lemons
8 large egg yolks

Chantilly cream:

473 ml heavy cream
½ tsp vanilla extract
33 g powdered sugar



1. Heat the oven to **165°C**.
2. Break the **graham crackers** into small pieces and place in the bowl of a food processor along with the **sugar** and **salt**. Pulse 8 times, until the cracker crumbs are semi-fine (they shouldn't be powdery but not in large shards either) and the crackers and sugar are combined.
3. Pour in **the** butter and pulse until the butter is blended in and the mixture isn't crumbly and holds its shape when you squeeze it, about twelve 1-second pulses.
4. Transfer the crust to a 23-cm springform pan and push and press the crumb mixture into the bottom and two-thirds of the way up the sides of the pan. Use the bottom of a measuring cup to press the crust into place. Set aside.

Filling:

1. Whisk the **condensed milk** with the **lemon juice** and set aside.
2. Whisk the **zest** with the **egg yolks** in a medium bowl until pale, **30 to 60 seconds**, and then whisk in the **lemon juice-condensed milk mixture**.
3. Place the springform pan on a rimmed baking sheet, pour the mixture into the crust, and carefully transfer the baking sheet to the oven. Bake until the center jiggles slightly, like a soft-setting custard, **about 25 minutes**.
4. Remove from the oven and **cool for 1 hour** on a cooling rack. Loosely cover the pan with plastic wrap (be careful not to let the plastic wrap touch the top of the pie) and **freeze for at least 6 hours or overnight**.

Chantilly cream:

1. Pour the heavy **cream** into the bowl of a stand mixer.
2. Add the **vanilla** and sift in the **powdered sugar**.
3. Whip on low speed to combine and then increase the speed to medium-high and whip until medium-stiff peaks form, about 1½ minutes.
4. Before serving, wrap a wet, warm kitchen towel around the edges of the springform pan to release the pie from the pan's sides. Unclasp the pan and remove the pie. Fill a pitcher with hot water, dunk your knife in, wipe off the blade, and slice. Top with a dollop of chantilly cream and serve immediately, or keep in the freezer for up to 1 week.