



*From Real Estate to Recipes!*

## **AUGUST FEATURE RECIPE**



Zesty Lemon Pie

(Found in Southern Living! My family loves it!)

### **Ingredients:**

1 Cup graham cracker crumbs  
3 TBS powdered sugar  
3 TBS butter, melted  
6 egg yolks  
2 (14 oz.) cans sweetened condensed milk  
1 cup fresh lemon juice  
1 cup whipping cream  
2TBS powdered sugar

Garnish: fresh lemon slices and or mint leaves.



### **Directions:**

1. Preheat oven to 350°. Stir together first 2 ingredients; add butter stirring until blended. Press mixture on bottom & up sides of a 9" deep-dish pie plate.

Bake 10 minutes. Let cool completely.

2. Whisk together egg yolks, sweetened condensed milk, & lemon juice. Pour into prepared crust..

3. Bake at 350° for 15 minutes. Let cool completely on wire rack. Cover & Chill 4 hours.

4. Beat whipping cream at high speed with an electric mixer until foamy; gradually add powdered sugar beating until soft peaks form; dollop over chilled pie. Garnish! Enjoy!