

Creamy Lemon Pie

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Ingredients:

One 9-inch graham cracker pie crust.

3 medium egg yolks.

14 oz of sweetened condensed milk.

½ cup of fresh lemon juice.

Yellow food coloring.

Whipped cream, for garnishing.

Lemon slices, for garnishing.

Directions:

Preheat your oven to 325°F (160°C).

Beat the eggs with the condensed milk, lemon juice and yellow food coloring.

Pour the mixture into the pie shell; then bake for 30 minutes.

Allow to cool, then chill before serving garnished with whipped cream and lemon slices.