

LEMON LUSCIOUS CHILLED PIE 1966 Pillsbury Bake-off NO-BAKE pie

A summer-cool refreshing pie and I prefer baked pie crust- BUT – really good with a shortbread crust and easy.
1 9-inch Baked Pie Shell OR Ready-Made Shortbread Crust OR Graham Cracker Crust

- 3 egg yolks
- 1 teaspoon finely grated lemon zest
- 1/4 cup lemon Juice
- 1 cup granulated sugar
- 3 1/2 tablespoons corn starch
- 1/4 cup unsalted butter, still firm (not margarine)
- 1 cup whole milk
- 1 cup sour cream, (not low fat or fat free)



FIRST, grate lemon for zest. Then squeeze for fresh lemon juice and supplement with bottled juice.

Separate eggs for yolks and I freeze egg white for use at another time.

In medium saucepan, combine sugar, corn starch, butter, milk, lemon zest, lemon juice and egg yolks.

Cook over medium heat, whisking constantly, gently, until thick. Remove from heat and pour into covered container till cool. Fold in sour cream; pour into pie shell.

Cover and chill in refrigerator for at least 2 hours. May be frozen and served frozen

MICROWAVE option: In large 8 cup glass bowl, mix as above. Full power for 30 seconds, stir with whisk. Continuing full power for 30 seconds each time, stirring, till thick.

I have been making this for over 50 years!! Enjoy, Darby Turnipseed, July 2020