

# Our State eats

*Published in the May 2023 issue of Our State*

## Lemon Icebox Pie

*Yield: 6 servings.*

- 1 can sweetened condensed milk**
- Juice from 3 lemons**
- 3 large eggs, separated**
- 1 graham cracker pie shell**

Preheat oven to 350°.

Mix condensed milk, lemon juice, and egg yolks in a bowl using either a whisk or an electric hand mixer. Pour mixture into pie shell and refrigerate until ready to serve.

**For the meringue:** Whip egg whites until stiff peaks form. Spread egg whites over pie, making sure to get it up against the crust. Bake for 10 minutes or until the meringue peaks are slightly browned. Remove from oven and let sit for 20 minutes before refrigerating. Serve cold.



Subscribe to the Our State Eats newsletter and get recipes weekly.  
**Go to [ourstate.com/os-newsletters](https://ourstate.com/os-newsletters)**