



# No-Bake Lemon Icebox Cake

Makes: 9 servings

Prep Time: 20 minutes Freezer Time: 8 hours

Total Time: 8 hours 20 minutes

## For the Crust:

- 16 graham crackers, crushed to crumbs
- ½ cup unsalted butter, melted
- 6 tbsp brown sugar, packed
- 1 tsp kosher salt

## For the Filling:

- 1 & ½ cups heavy whipping cream
- 4 ounces cream cheese, room temperature
- 1 (14 ounce) can sweetened condensed milk
- 1 & ½ tbsp lemon zest
- ½ cup fresh squeezed lemon juice (from about 3 large lemons)

## Topping:

- ½ cup heavy whipping cream
- 3 tbsp sugar

## Garnish:

- Lemon Slices
- Sugared Lemon Curls

## To make the crust:

Combine all of the ingredients together in a large bowl until it comes together into a sandy mixture. Pat the crumbs into the bottom and 1" up the sides of a 9" springform pan. Set aside while you assemble your filling.

## To make the pie:

In a large bowl, whip the heavy whipping cream on medium speed using the whisk attachment until stiff peaks form and the mixture becomes fluffy and cloud-like. Set aside.

In a separate bowl, beat the cream cheese until smooth and no lumps remain. Stir in the condensed milk, lemon zest, and lemon juice until smooth. Use a rubber spatula to fold in the whipped cream until fluffy and combined. Spread the mixture into the pan on top of the crust and place in the freezer to firm up, about 2 hours.

At that time, make the topping by whipping the cream and sugar on medium speed until it thickens to a cloud-like consistency. Gently spread this on top of the lemon filling and place back in the freezer to freeze until solid, about 6 hours. When ready to consume, run a warm knife along the edges of the pan to release the pie from the sides. Slice and serve cold!

*Recipe from Wood & Spoon*