

# Lemon Cream Pie

Servings: 8

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Active Time: 30 minutes

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Total Time: 2 hours, 30 minutes

## Ingredients

- 1 pie crust (either store-bought or your favorite recipe)
- 1 1/2 cup lemon curd (I recommend my [Meyer Lemon Curd](#))
- 2 cups (16 oz/480 ml) heavy cream, cold

*You can decorate this pie in a number of ways:*

- Add some fruit, like sliced strawberries, raspberries, or blueberries on top in a small pile or in concentric circles.*
- Swirl a little more lemon curd into the top of the pie (pictured above).*
- Whip an extra 1/2 cup of extra heavy cream, sweeten it up with 1 tbsp powdered sugar, then pile on top of the pie or pipe it on top in any pattern desired.*

## Directions

Preheat oven to 400 F. Roll out the pie crust to 1/4 inch thickness and fit into your 11-inch tart pan with a removable bottom. Prick the pie crust with a fork, place parchment paper over the crust, and then fill with dried beans or pie weights.

Bake the crust for 15 minutes, then remove the beans/pie weights and the parchment paper and bake for 5 minutes more. Set the crust aside to cool.

In the bowl of a stand mixer fitted with a whisk attachment, or in a large bowl with a hand mixer, whip the heavy cream until thick peaks form, about 10 minutes. Make sure not to over- whip it or it will turn into butter.

Add the lemon curd into another large bowl, then fold about 1/2 cup of the whipped cream in with a rubber spatula until combined. This is just to lighten up the condensed milk mixture.

Gently fold the rest of the whipped cream into the lemon curd until well blended and no streaks of cream remain.

Pour the lemon curd cream mixture into the cooled pie crust and smooth the top with a rubber spatula. Chill the pie for 2 hours before serving.