



THE ingles TABLE

with Gigi Stewart
No Bake Creamy Lemon Pie with Gingersnap Crust

Shopping List

- 2 cups gingersnap cookie crumbs
(1 bag Pamela's Small Bites Gingersnaps)
- 1/3 cup butter, melted
- 1 can sweetened condensed milk
(prefer organic)
- ½ cup fresh squeezed lemon juice
- 1 cup heavy whipping cream
(or your favorite gluten-free whipped topping),
whipped to semi-stiff consistency for topping pie
- Optional garnish: whipped topping, lemon
slices, additional gingersnap cookies or crumbs

Cooking Instructions

1. Combine cookie crumbs and melted butter in a bowl; toss to coat crumbs. Press into a glass pie plate evenly then set aside.
2. Combine cookie crumbs and melted butter in a bowl; toss to coat crumbs. Press into a glass pie plate evenly then set aside.
3. In a separate bowl, whisk milk and lemon juice until smooth. Pour into crust. Refrigerate until set, approximately 4 hours.
4. Whip the cream and top pie just prior to serving. Garnish as desired.
5. Store pie in refrigerator until ready to serve.

