

Strawberry Lemon Icebox Pie

Recipe Maker: Stacy Wright

Crust

1 ½ cups graham cracker crumbs (10 graham crackers)
½ cup shortbread cookie crumbs (4 walker shortbread cookies)
1 tbsp brown sugar
2 tbsp white sugar
1/8 tsp salt
½ cup unsalted butter melted

Strawberry Filling

12-14 medium - large strawberries
1/3 cup water
1 tbsp arrowroot powder (cornstarch works too)
¼ cup sugar

Lemon Filling

¾ cup lemon juice (4-5 lemons)
21 ounces sweetened condensed milk
2 ½ tbsp lemon zest
6 egg yolks

Meringue topping

6 egg whites
1 tsp cream of tartar
1/2 cup sugar
1 tsp vanilla
Pinch of salt

1. **Heat Oven:** Preheat oven to 325°F.
2. **Make Crust:** In a food processor add the graham crackers and walker shortbread cookies, and blend until a fine crumb forms. Add the sugar and salt to the processor and blend again for a few pulses until all ingredients are mixed together. Add the graham cracker/shortbread crumb mixture to a large bowl and stir to combine. Then add the melted butter and stir until the mixture is well combined and crumbly.
3. **Add to Pan:** Transfer the crust mixture to a 9-inch pie pan and spread the crumbs around so that they're evenly dispersed. Press the crust into the bottom and up the sides of the pan. Place in the preheated oven for 10 min.
4. **Remove crust from oven and let cool.**
5. **Strawberry Filling:** In a small bowl whisk the water and arrowroot powder together and set aside. Add a layer of sliced strawberries to the bottom of the crust (about 4 strawberries). Cut the remaining strawberries (you'll need about 2 cups for the filing) into small cubes and gently crush them. Add the crushed strawberries and sugar to a small sauce pan, stirring constantly until the mixture comes to a boil. Then turn down to a simmer, and slowly add the arrowroot and water mixture to the sauce pan, constantly stirring until the mixture thickens. Once the mixture coats the back of a spoon, it is done (roughly 1-2 min). Remove mixture from burner to cool slightly before adding to the pie. Once cooled, spread the mixture on top of the sliced strawberries.

6. **Combine Lemon Juice & Condensed Milk:** Whisk the lemon juice and sweetened condensed milk together in a medium-sized bowl. Set the mixture aside.
7. **Beat Lemon Zest & Egg Yolks:** Add the lemon zest and egg yolks to a large mixing bowl. *Make sure to save your egg whites for the meringue!* Beat on high until the mixture is pale and fluffy, about 5 minutes.
8. **Combine Mixtures:** Pour the sweetened condensed milk mixture into the egg mixture and stir to combine.
9. **Bake:** Pour the lemon pie filling into the pan with the crust and bake for about 25-30 minutes, or until the edges of the pie are set and the center jiggles slightly.
10. **Let Cool:** Cool the pie on a cooling rack for an hour, then refrigerate it until it's firm, about 4-5 hours.
11. **Meringue Topping:** Once the pie is cool, begin making the meringue topping. In a large bowl add the room temperature egg whites, and beat on medium-high speed until frothy. Add cream of tartar, vanilla and pinch of salt and beat on medium-high speed until soft peaks form. Slowly add the sugar on medium speed until the mixture looks glossy and stiff peaks form. Spread meringue over pie, and place in oven about 4 inches under the broiler for about 8 min, or until meringue is lightly golden brown. **If you would like a more even color to your meringue, use a handheld flame torch. It allows you to better achieve your desired color.**

Enjoy! 😊