

Beach Pie (dessert)

Ingredients

Crust

2-1/2 c. ritz crackers
1/2 c. unsalted butter, room temperature
3 T. granulated sugar
1 egg white, lightly beaten

Filling

14 oz. sweetened condensed milk
4 egg yolks, room temperature
1/4 c. fresh squeezed lemon juice
1/4 c. fresh squeezed orange juice
1 tsp. lemon zest

Whipped Cream Topping

1 tsp. orange zest
1 tsp. vanilla extract
2 c. heavy whipping cream
1/4 c. powdered sugar
1 tsp. vanilla extract
pinch of salt



Instructions

1. For the Crust

Preheat oven to 350 degrees.

Crush the ritz crackers finely, using a food processor or your hands.

Add the sugar, then knead in the softened butter until the crumbs come together like dough.

2. Press the dough into an 8-inch pie pan.

Chill for 15 minutes, then bake for 20 minutes until the crust is fragrant and golden brown.

Remove the crust from the oven and set it on the counter to cool for about 10 minutes.

For the Filling

3. While the crust is cooling, in a large bowl whisk together the egg yolks, condensed milk, lemon zest and orange zest.

Slowly add in the lemon juice and orange juice then whisk until fully combined.

Pour the filling into the pie crust and bake for 18-20 minutes.

The pie is ready when the edges are set and the middle slightly jiggles.

For the Topping

4. In a mixing bowl, mix the heavy cream, powdered sugar and 1/2 teaspoon of vanilla extract until stiff peaks form.