AVON KING'S CREAMY LEMON PIE

A SIMPLE SVELTE N' SWEET + TART STAPLE W/ A CREAMY TOPPING /~ 1 HOUR PREP TIME / SERVES 10

ON DECK

- 1 deep dish pie crust
- 2 cups heavy whipping cream or prepared whipped cream

IN MIXING BOWL

- 2 egg yolks - stirred
- 1 can sweetened condensed milk
- ½ cup of lemon juice

ACTION >>>

1. Mix IN MIXING BOWL contents starting with the egg yolks and adding the sweetened condensed milk and lemon juice
2. Stir IN MIXING BOWL until velvety
3. Preheat oven to 350 degrees
4. Bake pie crust in oven until golden
5. Add IN MIXING BOWL contents to fill pie crust
6. Bake for 8-10 minutes
7. Remove from oven and add a top layer of whipped heavy whipping cream or prepared whipped cream

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