

# Lemon Cloud Pie

Recipe By Brynie Greisman



Cooking and Prep:  15  
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Serves:  16

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Light, lemony, and luscious. Don't divulge how easy it was to make. Just smile and gracefully accept the compliments. Thanks to my sister-in-law Kraindy G.

## Ingredients (7)

### Main ingredients

- 2 **Glicks Graham Cracker Crusts**
- 1/3 cup non-dairy whipping cream
- 24 ounces (650 grams) lemon pie filling
- 7.5 ounces/213 grams **Gefen Marshmallow Creme** or marshmallow fluff
- a few drops yellow food coloring (*optional*)

## Garnish Options

sprinkles

crushed chocolate sandwich cookies

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## Start Cooking

### Prepare the Pie

Yields 2 pies, each with 8–10 slices

1. Beat whipping cream in the mixer until stiff peaks form.
2. Fold in the lemon pie filling and marshmallow fluff until well combined. Add yellow food coloring if desired.
3. Pour into pie crusts. Top with cookies or sprinkles and freeze.

#### Variation:

For three pies and a more lemony taste: use two containers whipping cream, two cans lemon pie filling, and a 16-oz. (454-g.) container marshmallow fluff.

### Credits

Photographer: Daniel Lailah

Food Style: Amit Farber