

# Arizona Sunshine Lemon Pie Recipe

I love a blender recipe. Probably because the clean up is so darn easy. I'm sure for most of you clean up is the worst part about baking/cooking. It's amazing the amount of dishes you have from one meal. So yeah, something that you make in the blender? I am all over that. I was scrolling down my Pinterest feed and came across this recipe. The name caught my eye. Arizona Sunshine Lemon Pie?! Since my blog is called Baked in ARIZONA, I pretty much had to try it (and I am obsessed with lemon!) Then when I read that you use the WHOLE lemon, peel and all, I was very intrigued. The best part is this pie is super easy (I used a frozen pie crust) but if you wanna make a quick pie crust it will still be pretty easy. The hardest part is picking out all of the seeds from the lemon, other than that you just throw everything in the blender, blend it up and pour into the crust. 40 minutest later you have a lemon, custard like pie! We liked this best chilled with a dollop of sweetened whipped cream on top. Is life giving you lemons? Do you need something to brighten your day? Make this pie, it is sure to turn your day around. It was just what my Monday needed :). Enjoy!

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## **INGREDIENTS**

– For the pie:

1 large lemon

4 large eggs

$\frac{1}{2}$  cup butter, melted

1 teaspoon vanilla

1½ cups sugar

1 (9 inch) piecrust, unbaked (I used a frozen deep dish)

– For the topping: (optional)

1 cup whipping cream

2 Tablespoons sugar

## **INSTRUCTIONS**

Take your pie crust out of the freezer or make your own. I used a frozen deep dish pie crust and it worked perfect. I placed it on a cookie sheet because the metal pan was not that strong but if using a glass pie plate you won't need to do this.

Preheat your oven to 350 degrees.

Wash your lemon then cut up and remove all the seeds. (Don't peel it, you will blend the whole lemon!) Place in your high powdered blender (such as a Vitamix).

Add the eggs, butter, vanilla and sugar. Blend till smooth. I started at power 5 then moved up to 10.

Pour the mixture into your piecrust. Bake for about 40 minutes or until set.

Let cool then chill in the fridge.

For the topping:

Place your mixing bowl and beaters in the freezer for about 20 minutes. Add your whipping cream and sugar. Whip till peaks form.

Slice pie and serve chilled with a dollop of the whip cream on top. This can be enjoyed warm (is just won't be as firm) or room temperature but we preferred it chilled.

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