

No-Bake Lemon Mascarpone Pie

Poetry & Pies

prep time: 20-25 minutes

chill time: 1 hour

total time: 1 hour, 25 minutes

servings: 8-12



Ingredients

- one [graham cracker crust](#)
- 8 ounces (226g) mascarpone cream, room temperature
- 1 cup (about 360g or 12 ounces) [lemon curd](#) (see note if using store bought)
- 1 tablespoon (6g) lemon zest
- $\frac{3}{4}$ cup (180g) heavy whipping cream, cold (plus more for topping)
- $\frac{1}{4}$ cup (32g) powdered sugar

Instructions

1. First, make your [lemon curd](#) (if using homemade) and let cool in the fridge. .
2. Make the graham cracker crust. I suggest forming it in a [removable bottom tart pan](#), but any kind of pie or tart pan will work. Either bake it and let cool (especially if making the pie ahead of time) or freeze a no-bake crust while you prepare the filling.
3. Prepare the filling. Stir the lemon curd, lemon zest, and mascarpone together until smooth. Don't over mix, as it will become grainy.
4. In a separate bowl, combine the whipping cream and powdered sugar. Beat on medium speed until frothy. Increase speed slowly to high and beat until stiff peaks begin to form and it just begins to turn matte in appearance.
5. Gently fold $\frac{1}{3}$ of the whipped cream into the mascarpone until smooth. Repeat, folding $\frac{1}{3}$ of the whipped cream in at a time.

6. Spread the filling into the cold pie crust. Refrigerate at least one hour before serving to let the filling set. Top with additional sweetened whipped cream, if desired.

Enjoy!

Keep refrigerated until serving.

Note: If using store bought lemon curd, you'll use about one jar. Be sure to find one that is fairly thick--one that you could scoop out with a spoon and hold upside down and it wouldn't fall off right away. If it's too thin, the frosting will be thin and the filling will be too loose for the cake to stay together.