Creamy Lemon Pie

Graham Cracker Crust

9 full-sheet graham crackers (1 1/4 cups graham cracker crumbs)

1/2 cup salted almonds

1 Tablespoon granulated sugar

5 Tablespoons butter, melted

Filling + Topping

2 (14 ounce weight) cans full-fat sweetened condensed milk

3/4 cup fresh lemon juice (about 4 lemons)

4 large egg yolks

Combine graham crackers and almonds in food processor and pulse until crumbly.

Pour into a bowl and stir in sugar and melted butter.

Press into the bottom and up the sides of a 9" pie plate.  Bake 8 minutes at 350.

Whisk together condensed milk, lemon juice and egg yolks.

Pour filling over warm crust.

Bake 18-21 minutes or until mostly set.

Cool completely on counter and then cover and chill for at least 1 hour.

Garnish with fresh whipped cream and lemon slices.