



Triple Citrus Custard Pie

📅 Jul 31, 2023



- 2 cups finely crushed graham crackers
- ¼ cup granulated brown sugar
- 1/2 cup sweetened coconut flakes
- ½ tsp coarse Kosher or sea sea salt
- 3/4 cup unsalted butter, melted
- 14 oz sweetened condensed milk
- 6 egg yolks
- ½ cup sour cream
- 1 small lemon, zested and juiced
- 1 small lime, zested and juiced
- 2 navel oranges zested and juiced
- 1 cup heavy whipping cream
- 2 tbsp powdered sugar
- 1 tsp vanilla extract
- Let the pie cool at room temperature for 1 hour, then refrigerate until completely cooled and set, about 3 hours, or overnight.