

Bill Smith's Famous Atlantic Beach Pie

Adapted from [Cheryl Day's Treasury of Southern Baking](#) by Cheryl Day

From the [xoxo Dorie newsletter](#)

Makes 8 servings

GOOD TO KNOW BEFORE YOU START

The crust: For the fun of it – the saltiness, too – you should try the pie with Saltines. But if you can't find them or don't think you'll like them, jump on the graham-cracker-crust bandwagon. You can use a food processor to crumble the crackers, but it's easily done by hand, and you won't have a machine to clean when it's over. Cheryl says: When you make your crumbs, be sure to leave a little texture, rather than making a fine dust. Make sure your butter is super-soft because you're going to smush it with the crackers to get a pressable mixture.

The citrus: Cheryl goes with all lemon juice and some others, including [Food 52](#), suggest all lemon, all lime or a mix. Mary made hers with all lemon and I went with some of each. (I'm a well-known sucker for lime.)

The topping: The allure of Cheryl's Buttermilk Whipped Cream is great – also it's such a smart way to add some tang to a sweet dessert. But thrift suggests meringue (some history does, too). And no one would turn down straight-up whipped cream. Mary made the buttermilk cream and loved it. I used store-bought meringues because I could. You don't need me to tell you that you should do what you'd like.

The finishing touches: Cheryl's pie is gorgeously pristine – I love how she covers the top with beautifully piped little rounds of that ethereal cream. But grated zest is a possibility as is a few shiny pieces of flaky sea salt here and there.

INGREDIENTS

For the piecrust

- About 60 saltine crackers from about 1 1/2 to 1 3/4 sleeves of crackers (190 grams) to make 2 1/2 cups crumbs (see above)
- 3 tablespoons granulated sugar
- 6 to 8 tablespoons (85 to 113 grams) very soft unsalted butter

For the pie filling

- One 14-ounce (300 ml) can sweetened condensed milk
- 4 large egg yolks, lightly beaten
- 1 tablespoon grated lemon zest
- 1/2 cup (120 ml) fresh lemon juice (or see above)

xoxo Dorie

<https://doriegreenspan.substack.com>

Bill Smith's Famous Atlantic Beach Pie

Adapted from [Cheryl Day's Treasury of Southern Baking](#) by Cheryl Day

From the [xoxo Dorie newsletter](#)

For the whipped cream

- 1 cup (240 ml) heavy cream
- 2 tablespoons confectioners' sugar
- A pinch of fine sea salt
- 1/4 cup (60 ml) buttermilk

DIRECTIONS

To make the piecrust: Position a rack in the middle of the oven and preheat the oven to 350-degrees F. Have a 9-inch deep-dish pie pan at hand.

In a medium bowl, blend together the cracker crumbs and sugar. Add the butter and mix with a fork (or your fingers or a combination of both) until the crumbs are moistened.

Press the mixture evenly over the bottom and up the sides of the pie pan.

Bake the crust for 12 to 15 minutes, just until golden brown and firm. Remove from the oven and cool on a rack.

To make the filling: Position a rack in the lower third of the oven and preheat the oven to 325-degrees F. Place the baked piecrust on a parchment-lined baking sheet.

In a large bowl, whisk the condensed milk and egg yolks together until smooth. Add the lemon zest and juice, whisking until combined.

Pour the filling into the crust. Bake for 16 to 18 minutes, until the filling puffed up at the edges and the center no longer looks wet but still wobbles slightly when jiggled; it will continue to set as it cools.

Cool the pie on a wire rack for 1 hour, then refrigerate until cold, at least 3 hours, or overnight.

To make the cream: In the bowl of a stand mixer fitted with the whisk attachment (or in a large mixing bowl, using a handheld mixer), whip the cream, sugar, and salt on medium speed until the cream starts to thicken. Add the buttermilk and beat until the cream holds nice soft peaks. Use immediately.

STORING: The pie can be refrigerated, loosely covered, for up to 3 days.

PLAYING AROUND: I'm guessing that you'll find lots of ways to use the salty crust and the excellent sweet filling separately and together. I think the crust would be terrific with a chocolate pudding filling and I think the filling would be terrific as a pudding. Of course you could make the pie in a different

xoxo Dorie

<https://doriegreenspan.substack.com>

Bill Smith's Famous Atlantic Beach Pie

Adapted from [Cheryl Day's Treasury of Southern Baking](#) by Cheryl Day

From the [xoxo Dorie newsletter](#)

shape or size, play around with different toppings or just go straight to the freezer and scoop some ice cream over it. I think you'll have fun with this one.