

VEGETARIAN

# Cherry Icebox Pie

13 September 2026

| TOTAL TIME | PREP   | COOK   | SERVES | PER SERVING | CALORIES |
|------------|--------|--------|--------|-------------|----------|
| 155 min    | 20 min | 15 min | 16     | \$0.63      | 203 kcal |



Cherry Icebox Pie takes approximately 2 hours and 35 minutes from beginning to end. This lacto ovo vegetarian recipe serves 16 and costs 63 cents per serving. One portion of this dish contains approximately 5g of protein, 6g of fat, and a total of 203 calories. 3 people have made this recipe and wou...

## Ingredients

- ☐ 16 ounce pitted sour cherries, drained  
canned
- ☐ 1/3 cup lemon juice
- ☐ 18 inch prepared vanilla wafer crust
- ☐ 3 eggs
- ☐ 28 ounce sweetened condensed milk  
canned

EQUIPMENT Bowl, Oven

## Method

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 In a large bowl, beat the eggs well.
- 3 In another bowl, mix together milk and lemon juice, and add to the eggs. Stir in pie cherries. Divide filling into crusts.
- 4 Place pies in the preheated oven and bake for 15 minutes.
- 5 Remove from oven and chill for at least 2 hours.

### Nutrition per serving

| 203           | 5 g     | 6 g | 34 g                         |
|---------------|---------|-----|------------------------------|
| KCAL          | PROTEIN | FAT | CARBS                        |
| Saturated Fat |         |     | 3.2 g · 20% of daily needs   |
| Fibre         |         |     | 0.7 g · 3% of daily needs    |
| Sugar         |         |     | 31.7 g · 35% of daily needs  |
| Sodium        |         |     | 86.3 mg · 4% of daily needs  |
| Cholesterol   |         |     | 47.6 mg · 16% of daily needs |
| Vitamin C     |         |     | 5.2 mg · 6% of daily needs   |

Adapted from Allrecipes. Find this recipe, ratings and more ideas at [whatsheate.com/cherry-icebox-pie-142309](https://www.whatsheate.com/cherry-icebox-pie-142309)