

# Cream Cheese Lemonade Pie

We all know how good and delicious cheesecake is, this cream cheese lemonade pie is another version of the famous cheesecake! Check it out.

## **You'll Need (for the creamy pie):**

- 1 (5 oz) can of evaporated milk.
- 1 (3.4 oz) box of instant lemon pudding mix.
- 2 (8 oz) packages of cream cheese.
- $\frac{3}{4}$  cup of frozen lemonade concentrate.

## **You'll Need (for the pie crust):**

- 2  $\frac{2}{3}$  cups of graham cracker crumbs.
- $\frac{1}{3}$  cup of sugar.
- $\frac{1}{2}$  cup of melted butter.
- Or you can just use 1 graham cracker crust (9 inch).

## **How to:**

To make the pie crust, mix together all the ingredients in a medium bowl until well combined.

In a deep pie dish, press the graham cracker crumbs evenly and bake for 10 to 12 minutes in a preheated oven to 350°.

To make the creamy pie, beat together the milk and pudding mix in a small bowl on low for 2 minutes.

Beat the cream cheese in a separate bowl for 3 minutes until light and fluffy.

Beat in the lemonade concentrate gradually, then the pudding mix.

Pour the mixture into the graham cracker crust and refrigerate covered for 4 hours.

Easy, peasy and creamy! This cream cheese lemonade pie is another level of goodness. I promise you that you won't get enough of this delight. Give it a shot, you'll thank me later.