

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.