

# CREAM CHEESE LEMONADE PIE

## INGREDIENTS:

### *For the Creamy Pie*

1 5 oz can Evaporated milk

1 3.4oz box of instant lemon pudding mix

2 8oz packages of cream cheese

$\frac{3}{4}$  cup frozen lemonade concentrate

### *For the Pie Crust*

$2\frac{2}{3}$  cup graham cracker crumbs

$\frac{1}{3}$  cup sugar

$\frac{2}{3}$  cup butter, melted

Or you can use 1 graham cracker crust, 9 inch

## INSTRUCTIONS:

Preheat oven to 350°

### *For the Pie Crust*

In a medium mixing bowl, combined all ingredients and whisk together until well combined.

Press graham cracker crumbs into deep dish pie dish and make sure to go up the sides.

Bake for 10-12 minutes. Remove from oven and let cool.

### ***For the Creamy Pie***

In a small mixing bowl, combined milk and pudding mix.

Beat on low speed for 2 minutes (mixture will be thick).

In a medium mixing bowl, beat cream cheese until light and fluffy, about 3 minutes.

Gradually beat in lemonade concentrate.

Gradually beat in pudding mixture.

Pour mixture into cooled graham cracker crust, or into a pre-made graham cracker pie crust.

Cover and refrigerate for at least 4 hours.