

CREAM CHEESE LEMONADE PIE

Ingredients:

For the Filling:

- 1 can (5 oz) evaporated milk
- 1 small box (3.4 oz) instant lemon pudding mix
- 2 packages (8 oz each) cream cheese, softened
- 3/4 cup frozen lemonade concentrate, thawed

For the Crust:

- 2 1/2 cups crushed vanilla wafers or shortbread cookies
- 1/3 cup granulated sugar
- 2/3 cup unsalted butter, melted
- Alternatively, you can use a pre-made 9-inch graham cracker crust

Directions:

1. Preheat the oven to 350°F (175°C).

For the Crust:

2. In a medium mixing bowl, combine the crushed vanilla wafers or shortbread cookies with the granulated sugar and melted butter. Mix until well combined.
3. Press the crust mixture into the bottom and up the sides of a deep-dish pie dish.
4. Bake the crust for 10-12 minutes, then remove from the oven and let it cool completely.

For the Filling:

5. In a small mixing bowl, combine the evaporated milk and instant lemon pudding mix. Beat on low speed for 2 minutes until thickened.
6. In a medium mixing bowl, beat the softened cream cheese until light and fluffy, about 3 minutes.
7. Gradually beat in the thawed frozen lemonade concentrate until well combined.
8. Gradually beat in the prepared pudding mixture until smooth and creamy.
9. Pour the filling into the cooled crust or pre-made graham cracker crust.
10. Cover the pie and refrigerate for at least 4 hours, or until set.