

Luscious Lemon Cream Pie

Ingredients

Crust

1 Pillsbury™ refrigerated pie crust, softened as directed on box

Filling

1 can (14 oz) sweetened condensed milk (not evaporated)

2 teaspoons grated lemon peel

1/2 cup fresh lemon juice (from 2 to 3 medium lemons)

3 cups whipping cream

4 drops yellow food color, if desired

Preparation

1 Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie plate. Bake 9 to 11 minutes or until lightly browned. Cool completely, about 15 minutes.

2 In medium bowl, mix condensed milk, lemon peel and lemon juice; set aside. In large bowl, beat 2 cups of the whipping cream and the food color with electric mixer on high speed until stiff.

3 Fold lemon mixture into whipped cream just until blended.

Spoon into crust. Cover; refrigerate at least 3 hours until set.

4 In medium bowl, beat remaining 1 cup whipping cream with electric mixer on high speed until stiff. Spoon dollops on pie or slices of pie when serving. Store covered in refrigerator.