

# Frozen Lemonade Pie

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Serves 8

### Ingredients

2 cups graham cracker crumbs (from about 15 graham cracker sheets)  
1/2 cup butter, melted  
1/3 cup packed light brown sugar  
1 (8-oz.) pkg. cream cheese, softened  
1 (14-oz.) can sweetened condensed milk  
1 (12-oz.) can frozen lemonade concentrate (such as Minute Maid), thawed  
1 Tbsp. grated lemon zest (from 2 large lemons), plus more for garnish  
1/4 tsp. kosher salt  
1 1/2 cups heavy whipping cream, divided  
2 Tbsp. powdered sugar

### Instructions:

#### Make and freeze crust:

Coat a 9-inch deep-dish pie plate with cooking spray. Stir together graham cracker crumbs, melted butter, and brown sugar in a medium bowl. Press mixture into bottom and up sides of prepared pie plate. Freeze until firm, about 15 minutes.

#### Beat cream cheese:

Meanwhile, beat cream cheese in a large bowl with an electric mixer on medium speed until light and fluffy, about 1 minute, stopping to scrape down sides of bowl as needed.

Add condensed milk, and beat on medium speed until smooth, about 1 minute. Add lemonade concentrate, lemon zest, and salt; beat on low speed until incorporated, about 1 minute. Set aside.

#### Whip heavy cream:

Beat 1/2 cup of the heavy cream in a medium bowl with electric mixer on medium speed until medium peaks form, about 2 minutes. Gently fold whipped cream into cream cheese mixture.

Spoon mixture into prepared crust, spreading evenly. Freeze, uncovered, until firm, about 4 hours or up to 12 hours. Remove from freezer about 10 minutes before serving.

#### Add whipped cream:

Beat powdered sugar and remaining 1 cup heavy cream in a medium bowl with electric mixer on medium speed until stiff peaks form, 2 to 3 minutes. Top pie with whipped cream; garnish with additional lemon zest. Serve immediately. Store leftovers, covered, in freezer up to 1 week.

***Credit: southernliving.com***