

Creamy Lemon Pie

From the kitchen @ HammersNHugs.com



Ingredients:

1 tub whipped topping
14 oz can sweetened condensed milk
½ c lemon juice
1 graham cracker crust

Homemade Graham Cracker Crust:

1 package (9 sheets) graham crackers, crushed
6 T butter, softened
⅓ c sugar
Mix ingredients and press into a greased pie dish.
Bake at 375 for 7 minutes.

Directions:

Whip together the sweetened condensed milk and lemon juice. Gradually add the whipped topping and mix until creamy and smooth. Pour directly into graham cracker crust and refrigerate for 1 hour. Add a dollop of whipped cream, shaved lemon peel and a sprig of mint for garnish as desired.

To Freeze:

Put prepared pie into the freezer for 1 hour for a frozen dessert.