Frozen Lemonade Pie
Yield: 8 servings.

For the crust:
- 2 cups graham cracker crumbs
- ⅛ cup packed light brown sugar
- ⅛ teaspoon salt
- 1 stick unsalted butter, melted

For the filling:
- ⅔ cup evaporated milk
- 1 (3.4-ounce) package instant lemon pudding mix
- 2 (8-ounce) packages cream cheese, softened
- ⅓ cup thawed lemonade concentrate
- ½ teaspoon vanilla extract
- Lemon zest or peel (for garnish)

For the crust: Combine all ingredients. Using the bottom of a metal measuring cup, press crumb mixture firmly into the bottom and sides of a 9-inch pie pan. Place in refrigerator to chill.

For the filling: In a medium bowl, whisk together milk and pudding mix.

In a separate bowl, use an electric mixer to blend the cream cheese until light and fluffy.

Blending on low speed, add lemonade concentrate and vanilla extract to the whipped cream cheese. Add pudding mixture and continue to blend until all ingredients are incorporated. Batter will be thick.

Pour mixture into crust and spread evenly to all sides. Cover with plastic wrap and refrigerate for at least 4 hours or until set.

Freeze pie overnight. When ready to serve, let pie sit at room temperature for 20 minutes before slicing. Garnish with lemon zest or peel.