

Lemonade Pie

Lee Haugen

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

CRUST

4 ounces shredded
coconut
3 tablespoons butter,
melted

FILLING

1 can (14 ounce)
sweetened condensed milk
1 container (6 ounce) frozen
lemonade, undiluted
1 cup sour cream
whipped cream (for garnish)
(optional)
chocolate sprinkles or
shavings (for garnish)
(optional)

In a bowl, mix the coconut and melted butter. Press on the bottom and sides of a nine-inch pie pan. Place the pan in the freezer for 15 minutes (or chill in the refrigerator for one hour).

In a bowl, combine the condensed milk and the lemonade. Fold in the sour cream. Pour the mixture into the chilled crust.

Cover and freeze for several hours.

Let stand for 5 minutes at room temperature before serving.

Garnish with whipped cream or chocolate, if desired.

Per Serving (excluding unknown items): 1779 Calories; 109g Fat (54.2% calories from fat); 32g Protein; 176g Carbohydrate; 0g Dietary Fiber; 299mg Cholesterol; 862mg Sodium. Exchanges: 1/2 Non-Fat Milk; 22 Fat; 11 Other Carbohydrates.