

Fluffy Frozen Strawberry Pie

Ingredients

- ☐ 4 oz Cream Cheese (softened)
- ☐ 1 (14 oz can) Sweetened Condensed Milk (Eagle Brand)
- ☐ 2-½ c Fresh or Frozen Strawberries
- ☐ 3 Tbsp Lemon Juice
- ☐ 1 cup Frozen Whipped Topping (Cool Whip)
- ☐ 1 Large Graham Cracker Pie Shell (9" Keebler '2 Extra Servings Size' works nicely or a regular 10")

Instructions:

- Combine the first 4 ingredients in a Food Processor or combine well with a mixer
- Fold Cool Whip into mixture
- Pour into prepared Graham Cracker Crust
- Freeze 4 hours or until firm (Soft Serve after 4 hours, Hard Frozen overnight (If frozen hard, remove from freezer 15 minutes before cutting))

NOTES:

This recipe lends itself to being flexible with the ingredients. I may use a bit more Strawberries. I usually use 1/2 carton of frozen whipped topping (Cool Whip) but may use more if I want to finish a tub. The original recipe calls for 3 ounces of cream cheese but making two i used an 8 ounce bar & just cut it in half. I've even made it without the pie shell and just put it in a glass rectangle casserole and served it in squares or you can dip it like ice cream.

Variations– if you want you could make your own Graham Cracker Crust with crushed Graham Crackers, Sugar & Melted Butter. Some may want to add a spoonful or two of sugar but I've found it is sweet enough. I've seen recipes that use whipped heavy cream instead of the frozen whipped topping (Cool Whip). If you like chunks, you could include bits of finely chopped strawberries when folding in the Frozen Whipped Topping (Cool Whip).

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