

Frozen Lemonade Pie: Creamy, Tangy & Refreshing Summer Dessert

Frozen Lemonade Pie: Your Zesty, Creamy, and Refreshing Summer Dream!



OVEN
350°F

TIME
8-10 min

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INGREDIENTS

1 ½ cups graham cracker crumbs (about 10-12 full sheets of graham crackers)

1/3 cup granulated sugar

½ cup unsalted butter, melted

1 can (12 oz) frozen lemonade concentrate, thawed

1 can (14 oz) sweetened condensed milk

1 cup heavy whipping cream, very cold

Zest of 1 lemon (optional, for extra flavor, freshly grated)

Whipped cream (store-bought or homemade)

Lemon slices or zest for garnish

Swaps and Notes:

Graham Cracker Crumbs: You can buy pre-crushed crumbs or make your own by crushing graham cracker sheets in a food processor or a zip-top bag with a rolling pin.

Unsalted Butter: Melted butter is essential for binding the crust. If using salted butter, omit any added salt from the crust.

Frozen Lemonade Concentrate: This is key! Ensure it's thawed before mixing. Do not dilute it with water.

Sweetened Condensed Milk: This provides sweetness and creamy body to the filling. Do not confuse it with evaporated milk.

Heavy Whipping Cream: Must be very cold to whip to stiff peaks. Do not substitute with half-and-half or milk.

Lemon Zest: Adds a fresh, bright lemon aroma and flavor that complements the concentrate beautifully. Highly recommended!

Toppings: Whipped cream and fresh lemon garnishes elevate the presentation and add extra deliciousness.

Directions:

Prepare the Crust:

Preheat Oven: Preheat your oven to 350°F (175°C).

Mix Crust Ingredients: In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted unsalted butter. Mix thoroughly with a fork or spatula until well combined and the crumbs are evenly moistened.

Form the Crust: Press the mixture firmly into the bottom and up the sides of a 9-inch pie pan. You can use the bottom of a flat glass or measuring cup to create a compact, even layer.

Bake Crust: Bake the crust in the preheated oven for about 8-10 minutes, or until it's lightly golden and fragrant. Remove from the oven and let it cool completely on a wire rack. This is crucial before adding the frozen filling.

Make the Filling:

Combine Base Ingredients: In a large mixing bowl, combine the thawed frozen lemonade concentrate and sweetened condensed milk. Whisk vigorously until the mixture is smooth and completely combined.

Whip the Cream: In a separate, chilled bowl, whip the cold heavy whipping cream using an electric mixer (stand mixer or handheld) until stiff peaks form. This means when you lift the beaters, the cream stands up firmly.

Fold Together: Gently fold the whipped cream into the lemonade-condensed milk mixture using a rubber spatula. Fold until fully combined and no streaks of white cream remain, being careful not to deflate that lovely whipped cream. If using, add the lemon zest now and gently fold it in as well.

Assemble the Pie:

Fill the Crust: Pour the airy, creamy filling into the completely cooled graham cracker crust, spreading it evenly with a spatula.

Freeze: Cover the entire pie tightly with plastic wrap. Freeze for at least 4 hours, or preferably overnight, until it is completely firm. This allows the pie to set beautifully.

Serve:

Slice and Garnish: Once frozen, remove the pie from the freezer. Let it sit at room temperature for about 5-10 minutes to soften slightly before slicing. This makes it easier to cut cleanly. Top with extra whipped cream and fresh lemon slices or zest if desired for a beautiful presentation.

Enjoy: Slice and serve immediately!

Tips for Success:

Cool Crust Completely: Do not pour the filling into a warm crust, or it will melt the butter and make the crust soggy.

DIRECTIONS

1. Making : Frozen Lemonade Pie is a two-part process: a quick bake for the crust, then no-bake for the creamy filling and freezing!
2. Prepare the Crust:: Preheat Oven: Preheat your oven to 350°F (175°C).
3. Mix : Crust Ingredients: In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted unsalted butter. Mix thoroughly with a fork or spatula until well combined and the crumbs are evenly moistened.
4. Form the : Crust: Press the mixture firmly into the bottom and up the sides of a 9-inch pie pan. You can use the bottom of a flat glass or measuring cup to create a compact, even layer.
5. Bake : Crust: Bake the crust in the preheated oven for about 8-10 minutes, or until it's lightly golden and fragrant. Remove from the oven and let it cool completely on a wire rack. This is crucial before adding the frozen filling.
6. Make the Filling:: Combine Base Ingredients: In a large mixing bowl, combine the thawed frozen lemonade concentrate and sweetened condensed milk. Whisk vigorously until the mixture is smooth and completely combined.
7. Whip the : Cream: In a separate, chilled bowl, whip the cold heavy whipping cream using an electric mixer (stand mixer or handheld) until stiff peaks form. This means when you lift the beaters, the cream stands up firmly.
8. Fold : Together: Gently fold the whipped cream into the lemonade-condensed milk mixture using a rubber

spatula. Fold until fully combined and no streaks of white cream remain, being careful not to deflate that lovely whipped cream. If using, add the lemon zest now and gently fold it in as well.

9. Assemble the Pie:: Fill the Crust: Pour the airy, creamy filling into the completely cooled graham cracker crust, spreading it evenly with a spatula.
10. Freeze: Cover the entire pie tightly with plastic wrap. Freeze for at least 4 hours, or preferably overnight, until it is completely firm. This allows the pie to set beautifully.
11. Serve:: Slice and Garnish: Once frozen, remove the pie from the freezer. Let it sit at room temperature for about 5-10 minutes to soften slightly before slicing. This makes it easier to cut cleanly. Top with extra whipped cream and fresh lemon slices or zest if desired for a beautiful presentation.
12. Enjoy: Slice and serve immediately!
13. Tips for Success: Cool Crust Completely: Do not pour the filling into a warm crust, or it will melt the butter and make the crust soggy.
14. Cold : Whipping Cream: Ensure your heavy cream is very cold, and ideally, chill your mixing bowl and whisk attachment too. This helps the cream whip up to stiff peaks quickly.
15. Gently : Fold: When combining the whipped cream with the lemonade mixture, fold gently to maintain the airy texture. Don't stir vigorously.
16. Don't : Dilute Concentrate: Use the frozen lemonade concentrate as is, without adding water.
17. Freeze : Solid: A solid freeze is crucial for a firm, sliceable pie. Overnight is ideal.
18. Sharp : Knife for Slicing: A sharp knife dipped in hot water and wiped dry between slices will give you clean cuts.
19. Serving Suggestions and Pairings: This Frozen Lemonade Pie is a fantastic stand-alone dessert that truly shines on its own. It's perfect for:
20. Summer : Parties & Picnics: A refreshing, make-ahead dessert that travels well (if kept chilled).
21. Barbecues & : Cookouts: A light and zesty alternative to heavy desserts.
22. Holiday : Gatherings: A bright, refreshing option for any festive table.
23. Everyday : Treat: A simple slice offers instant cool-down comfort.
24. Pair it with a tall glass of iced tea or a refreshing fruit-infused water. For other cool and easy summer desserts, you might also enjoy my This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert or my vibrant This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days.
25. Storage and Leftover Tips: Store any leftover Frozen Lemonade Pie tightly covered with plastic wrap or in an airtight, freezer-safe container in the freezer for up to 1 month. For best texture and flavor, consume within 2 weeks. When ready to enjoy, simply remove from the freezer and let it sit at room temperature for a few minutes to soften slightly before slicing

and serving.

SWAPS & NOTES

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Unsalted Butter: Melted butter is essential for binding the crust.

If using salted butter, omit any added salt from the crust.

Frozen Lemonade Concentrate: This is key!

TIPS FOR SUCCESS

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Cold Whipping Cream: Ensure your heavy cream is very cold, and ideally, chill your mixing bowl and whisk attachment too. This helps the cream whip up to stiff peaks quickly.

Gently Fold: When combining the whipped cream with the lemonade mixture, fold gently to maintain the airy texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/frozen-lemonade-pie-creamy-tangy-refreshing-summer-dessert/>