

Southern Kool-Aid Pie: The Bright Pink Church Potluck Dessert Everyone Loves

That's Southern Kool-Aid Pie for you.



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INGREDIENTS

- 1 (9-inch) graham cracker pie crust (store-bought or homemade)
- 1 can (14 oz) sweetened condensed milk
- 1 tub (8 oz) whipped topping, thawed (or 2 cups homemade whipped cream)
- 1 packet unsweetened Kool-Aid (pink flavors like cherry, strawberry, or watermelon)
- 1/2 cup lemon juice (bottled works, fresh is great)
- Optional: extra whipped topping for garnish
- Optional: sprinkles, crushed graham crackers, or fresh berries for topping

DIRECTIONS

- 1.** Mix the base: In a large bowl, whisk together sweetened condensed milk, Kool-Aid packet, and lemon juice until smooth and thickened slightly.
- 2.** Fold in the fluff: Gently fold in the whipped topping until fully combined and evenly pink.
- 3.** Fill the crust: Spoon the mixture into the graham cracker crust and smooth the top.
- 4.** Chill: Refrigerate for at least 4 hours (overnight is even better) until fully set.
- 5.** Serve: Slice cold. Add whipped topping, sprinkles, or crumbs if you're feeling fancy.

SWAPS & NOTES

Flavor options: Cherry is classic, but strawberry, watermelon, or even raspberry are fantastic.

Add an extra tablespoon of lemon juice.

Homemade crust: Crushed graham crackers + melted butter + a pinch of sugar pressed into a pie dish works beautifully.

Make it extra "potluck pretty": Pipe whipped topping around the edge and finish with sprinkles.

TIPS FOR SUCCESS

This pie needs time to firm up-don't rush it.

Folding keeps it light and fluffy instead of dense.

If it sits out too long at a picnic, it can soften.

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

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