**Frozen Raspberry Lemonade Pie**

**Ingredients**

* 1 stick of Challenge Butter, melted
* 2 cups of lemon butter cookie crumbs (not sandwich cookies)
* ¼ cup of sugar
* 1 (8 ounce) package of Challenge Cream Cheese, softened
* 1 (14 ounce) can of evaporated milk
* 1 (8ounce) container of frozen whipped topping, thawed
* ¾ cup of frozen pink lemonade concentrate, thawed
* 2-3 drops of pink food coloring (optional)
* ½ cup of seedless raspberry jam

**Garnish**

* Fresh raspberries
* Fresh lemon slices
* Fresh mint leaves

**Directions**

1. Preheat oven to 375 degrees.
2. Combine melted butter, cookie crumbs and sugar. Press into a pie pan. Bake for 10 minutes, or until crust is set and golden brown. Let cool.
3. In a large mixing bowl, combine cream cheese, evaporated milk, whipped topping, pink lemonade and the food coloring if desired. Stir with a large spoon until well combined.
4. Pour filling into lemon cookie crust.
5. To finish, you have two options. Warm jam in microwave for about 30 seconds until the consistency of honey.
6. 1st option: Pour jam on top, and smooth with a rubber spatula to swirl on top of pie. Freeze pie overnight, or for at least 4-6 hours.
7. 2nd Option: For a smooth deep pink glaze, place pie in freezer for 1-2 hours until top is set. Pour on warmed jam to create a glaze-like topping. Continuing freezing pie for 4-5 hours or overnight.
8. To serve, remove pie from freezer. Let slightly thaw for 20-30 minutes for easier slicing.
9. Decorate with fresh raspberries, lemon slices and fresh mint if desired.

**Creates 12 servings**