

# Creamy Lemon Pie

Adult Help Needed

## SUPPLIES

- zester
- butter knife
- liquid measuring cup
- large mixing bowl
- wire whisk
- spatula
- large spoon

## INGREDIENTS

- 1 lemon
- 3 c. milk
- 2 boxes lemon instant pudding mix
- 1 [12-ounce] tub Cool Whip, thawed
- 2 graham-cracker pie crusts

## DIRECTIONS

- 1 ZEST LEMON INTO A LARGE MIXING BOWL, CAREFUL TO AVOID THE WHITE PITH.**
- 2 CUT THE LEMON IN HALF AND SQUEEZE THE JUICE INTO BOWL. CHECK TO BE SURE NO SEEDS HAVE FALLEN IN.**
- 3 POUR THE MILK INTO A LARGE MIXING BOWL.**
- 4 ADD THE PUDDING MIX TO THE BOWL.**
- 5 MIX WITH A WIRE WHISK FOR 2 MINUTES OR UNTIL THICK.**
- 6 FOLD IN THE COOL WHIP WITH A SPATULA.**
- 7 SPOON THE PUDDING MIXTURE INTO THE CRUSTS. SMOOTH WITH A BUTTER KNIFE.**
- 8 REFRIGERATE.**

