

Lemon Cream Pie

8 OZ. CREAM CHEESE (ROOM TEMP)
1-14 OZ. CAN SWEETENED CONDENSED MILK
1/2 CUP FRESH SQUEEZED LEMON JUICE
2 TSP. LEMON JELL-O
LEMON ZEST
8 OZ WHIPPED TOPPING (COOL WHIP)

Mix cream cheese and condensed milk until creamy. Zest lemons onto a paper towel before squeezing. Add lemon juice, lemon Jell-O, and mix well. Add half of whipped topping and mix. Put filling in a homemade vanilla wafer crust (pre-baked)

Top with remaining whipped topping and sprinkle with lemon zest.

Vanilla Wafer Crust

60 WAFERS (CRUSHED)
1/3 CUP BUTTER (MELTED)
1/4 CUP SUGAR

Mix above ingredients and press into a 9-inch pie plate and up the sides as well. Bake in a 350-degree oven for 15 minutes. Take out and cool completely before filling.