

Pink Lemonade Pie

For the Filling

$\frac{3}{4}$ cup raspberries
8 lemons
1 small orange
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup sugar
8 ounces cream cheese
1 can condensed milk
1 cup heavy cream

For the Crust

1 package graham crackers
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup room-temperature butter

For the Crust

Place the graham crackers and the sugar in a food processor and pulverize until fine. Add the butter and pulse until well blended. Press into a deep 9-inch pie plate and bake at 350° for about 5-6 minutes. Remove from the oven and let cool.

For the Filling

Open the cream cheese package and let it sit out until it becomes softened. Place a large bowl and beater in the freezer.

Place the raspberries and 1 tablespoon lemon juice in the bowl of a food processor or blender. Process until smooth. Press the purée through a sieve to eliminate the seeds. Set the purée aside.

Zest the peel of 1 lemon with a vegetable peeler. Place the zest in a saucepan with $\frac{1}{2}$ cup of water and $\frac{1}{2}$ cup sugar. Bring to a boil, stirring. Simmer for 2 minutes, strain the syrup, then allow it to cool completely.

Juice the small orange plus enough lemons to make 1 cup of juice (about 6-7 lemons).

In a large bowl, beat the softened cream cheese until smooth. Add the can of condensed milk, and continue to beat until thoroughly homogenized. (You may want to use only part of the condensed milk, depending on the tartness desired for the pie.)

Beat in the strained sugar syrup, the raspberry purée, and the cup of lemon-orange juice. If you haven't used all of the condensed milk, taste the mixture now for sweetness. If you don't get the pink color you desire, you can add a drop or two of red food coloring. Chill the mixture until cold.

Beat the cream in the cold bowl until stiff peaks are formed. Remove the lemon mixture from the refrigerator, and stir in $\frac{1}{4}$ of the whipped cream. Then gently fold in the remaining cream. The mixture will be very soft, almost liquid.

Pour the mixture into the graham cracker crust. If you don't have a large enough free space in your freezer to place the pie so that it's perfectly flat, first refrigerate it for 2-3 hours until it begins to set. If you place it in the freezer initially on a non-level space, it will spill over.

Freeze the pie for several hours or overnight.

The pie should be removed from the freezer 30-40 minutes before serving, depending on how warm your room is. The pie is so hard directly out of the freezer you can barely slice it, even with a sharp knife.

You can serve the pie as is or decorate it with sweetened whipped cream and/or half-moon lemon slices.