

RECIPE

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Peach Milkshake Pie



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Ingredients

CRUST:*

Option 1:

- 1½ cup crushed vanilla wafers
- ¼ cup sugar
- 1 tsp salt
- 6 Tbsp butter

Option 2:

- 1 package (5.3 oz) of Walker's Pure Shortbread, finely crushed

* If you don't have time to make the pie crust or the topping, grab a store-bought graham cracker pie crust and fully prepared whipped topping and you're set!

FILLING:

- 2 Chick-fil-A Peach Milkshakes (no whipped cream or cherry)

TOPPING:

- 2 cups heavy whipping cream
- 2 Tbsp powdered sugar

GARNISH:

- ¼ cup roughly crushed vanilla sandwich cookies or shortbread cookies
- Fresh fruit (sliced peaches, blueberries, raspberries, strawberries, etc.)

Directions

PREPARE THE CRUST:

Option 1:

- Place butter in microwave safe bowl, cook on medium or high for approximately 30 seconds (timing will depend on strength of microwave). Stir until butter is liquid.
- Place, sugar, salt and crumbs in medium bowl. Drizzle melted butter over crumbs and stir until crumbs are moistened.
- Press crumb mixture into 8" pie pan.
- Cover and freeze until set, at least 1 hour, but up to 1 week.

Option 2:

- Press shortbread crumbs into 8" pie pan. Cover and freeze until set, at least 1 hour, but up to 1 week. (The shortbread has enough butter in it to set without any other ingredients.)

Option 3:

- No time to make your crust and whipped cream from scratch? Store-bought will work just fine. Although, two Milkshakes may not fit, so we recommend filling the pie to the top and enjoying the leftovers as a sweet treat!

PREPARE THE FILLING:

- Pour milkshakes into the prepared crust. Cover and freeze until set, approximately 1 hour, but up to 1 week.

PREPARE THE TOPPING:

- In the bowl of an electric mixer (or using a hand mixer), add whipping cream and sugar.
- Beat the heavy whipping cream until stiff peaks form.
- Spread or pipe onto pie.
- Garnish with crushed cookies and fresh fruit and serve immediately.

