

LAY'S® Pink Lemonade Vanilla Pie with Salty Potato Chip Crust

Ingredients

Crust:

- 5 cups LAY'S® Classic Potato Chips
- 1/4 cup granulated sugar
- 1/3 cup unsalted butter, melted

Filling:

- 6 cups vanilla ice cream, divided
- 1/2 cup heavy or whipping (35%) cream
- 1 tbsp freshy grated lemon zest
- 1/3 cup freshly squeezed lemon juice
- 1 to 2 drops pink food coloring
- 2 tbsp sprinkles

How to make it

1. Crust: Preheat oven to 350°F.
2. In food processor, pulse LAY'S® Classic Potato Chips until finely crushed into crumbs. Add sugar and pulse to combine. Add melted butter and pulse to combine. Press mixture into bottom and sides of 9-inch pie plate.
3. Bake for 10 to 12 minutes or until golden brown and crisp. Let cool completely.
4. Filling: Meanwhile, in large bowl, soften 3 cups vanilla ice cream in refrigerator for 10 to 15 minutes.
5. In medium bowl, using handheld electric mixer, whip cream until stiff peaks start to form. Beat in lemon zest, lemon juice and pink food coloring.
6. Fold or beat whipped cream mixture into ice cream until combined. Scrape into prepared



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min (+ 4 hrs chill time)	15 min	4 hrs 30 min	6-8

Made with



LAY'S® Classic Potato Chips

crust; smooth top. Cover and freeze for at least 4 hours or until firm and set (overnight is best).

7. Let stand at room temperature for 5 minutes before serving. Slice and serve pie with scoop of remaining ice cream and garnish with sprinkles.