

PEACH MILKSHAKE PIE



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!*



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INGREDIENTS

Filling:

1 large (or 2 small) Chick-fil-A Peach Milkshake (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.)



For more recipes from Chick-fil-A, visit [Chick-fil-A.com](https://www.chick-fil-a.com)

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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 & crumbs in medium bowl. Drizzle melted butter over crumbs and stir until crumbs are moistened. Press crumb mixture into 8" pie pan. Cover & freeze until set, at least 1 hour, but up to 1 week.

Option 2:

Press shortbread crumbs into 8" pie pan. Cover & 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)



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DIRECTIONS

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 & 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.

