

Frozen Margarita Pie

Oscar · 29/09/2024



Prep Time

4 hrs 10 mins

Difficult

Medium

Servings

4 hrs 30 mins

Description

This frozen margarita pie is a refreshing end to a meal It is always a big hit when served at gatherings Enjoy

Ingredients

- - 1 cup finely crushed pretzels - ¼ cup white sugar - ½ cup margarine
- melted - 1 (14 ounce) can sweetened condensed milk - ½ cup frozen limeade concentrate
- thawed - 2 tablespoons tequila - 1 tablespoon orange liqueur - 3 drops green food coloring
- or as needed (Optional) - 1 cup heavy whipping cream - 1 lime
- sliced (Optional)

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Mix pretzels and sugar together in a bowl; stir in margarine until evenly incorporated. Spoon mixture into a 9-inch pie plate; press into the bottom and sides of the plate to form a firm
2. even crust. Bake crust in the preheated oven until edges are lightly browned
3. about 5 minutes. Cool on a wire rack. Mix sweetened condensed milk
4. limeade concentrate
5. tequila
6. orange liqueur
7. and green food coloring in a large bowl. Beat cream in a glass or metal bowl until soft peaks form. Lift your beater or whisk straight up: whipped cream should form soft mounds rather than a sharp peak. Fold whipped cream into sweetened condensed milk mixture. Spoon filling into cooled crust. Cover pie with plastic wrap and freeze until firm
8. about 4 hours. Let stand for 10 minutes before serving; garnish with lime slices. Christina