

Dreamsicle-Inspired Pie

- 2nd Place Ribbon – 2021 Wisconsin State Fair

Crust Ingredients

5 cups Fruity Pebbles cereal
10 tablespoons unsalted butter, melted

Filling Ingredients

2 (14-ounce) cans sweetened condensed milk
¼ teaspoon vanilla extract
½ cup Greek yogurt
5 egg yolks
1 packet unflavored gelatin
2 teaspoons orange zest
¾ cup fresh orange juice, divided
2 ½ tablespoons fresh lemon juice
½ teaspoon orange extract
Orange gel food coloring (optional and as needed)

Directions

1. Preheat oven to 350°.
2. To prepare the crust, combine cereal and butter in the bowl of a food processor; pulse until mixture is moist and clumps together easily. Press crumb mixture evenly along bottom and up sides of a pie tin.
3. Bake crust for 8 minutes; place on wire rack to cool. Prepare filling while crust cools (leave oven on).
4. To prepare the filling, place ½ cup orange juice in a small saucepan; sprinkle the gelatin over the surface of the juice. Warm the juice over medium-low heat, whisking, until gelatin dissolves. Remove from heat and set aside to cool slightly.
5. Whisk together the condensed milk, vanilla, Greek yogurt, and egg yolks in a large mixing bowl until combined.
6. Whisk the lemon juice, orange zest, remaining ¼ cup orange juice, and orange extract into the condensed milk mixture. Add the orange juice/gelatin mixture to bowl and whisk to combine. If using, add orange food coloring as needed to get desired color.
7. Place the pie tin on a rimmed baking sheet and pour filling into crust. Carefully transfer to oven and bake for 20-25 minutes, until pie is just set (it will still be slightly jiggly in the center). Cool pie completely on wire rack, then cover and refrigerate for at least 8 hours.