

CHEESE

The Best Lemon Lime Avocado Pie

2 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
40 min	10 min	30 min	8	\$1.15	402 kcal



The Best Lemon Lime Avocado Pie takes about 40 minutes from beginning to end. This recipe makes 8 servings with 402 calories, 7g of protein, and 26g of fat each. For \$1.15 per serving, this recipe covers 10% of your daily requirements of vitamins and minerals. 52 people were glad they tried this rec...

Ingredients

- ☐ 2 ripe avocados - peeled, seeded, and mashed
- ☐ 1 9-inch (9 inch) prepared graham cracker pie crust
- ☐ 2 tablespoons lime juice
- ☐ 8 ounce package cream cheese, at room temperature
- ☐ 2 tablespoons lemon juice
- ☐ 10 ounce sweetened condensed milk
canned

EQUIPMENT Blender

Method

- 1 Blend avocados, sweetened condensed milk, cream cheese, lime juice, and lemon juice in a blender until smooth; pour into prepared pie crust. Refrigerate 30 minutes. Top with whipped cream to serve.

Nutrition per serving

402

KCAL

7 g

PROTEIN

26 g

FAT

39 g

CARBS

Saturated Fat	9.8 g · 61% of daily needs
Fibre	3.8 g · 15% of daily needs
Sugar	24.7 g · 27% of daily needs
Sodium	238 mg · 10% of daily needs
Cholesterol	40.7 mg · 14% of daily needs
Vitamin C	8.5 mg · 10% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/the-best-lemon-lime-avocado-pie-147177