Peaches & Cream Mousse Pie

1 packet Peaches & Cream Dip Mix

12 oz. cream cheese, softened*
8oz. Whipped topping
1 pre-made graham cracker pie crust optional garnish: peach slices

Follow directions on **Peaches & Cream Dip Mix** tag

to prepare dip. After whipping with mixer, fold an 8 oz. container of whipped topping. Spoon mixture into a ready-made graham cracker pie crust. Chill 4 hours before serving. You can also use individually-sized dessert shells or parfait cups.

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