



Pureed Lemon Cream Cheese Pie





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⌚ 30 MINS



INGREDIENTS

	1 Serving	6 Servings	12 Servings
Pan Size*	Individual pie pan	8-inch pie pan	2 8-inch pie pans
CRUST			
Graham cracker crumbs	1 Tbsp	6 Tbsp	3/4 cup
T&E® Pureed Bread & Dessert Mix	2 tsp	1/4 cup	1/2 cup
Sugar	1/8 tsp	1 tsp	2 tsp
Cold water	2 Tbsp	2/3 cup	1 1/3 cup
FILLING			
Cream cheese, softened	1 oz	4 oz	8 oz
Powdered sugar	1 Tbsp + 1 tsp	1/2 cup	1 cup
Lemon juice	1 1/2 tsp	3 Tbsp	6 Tbsp
Vanilla extract	1 drop	1/4 tsp	1/2 tsp
Milk	2 tsp	2 oz	4 oz
Whipped cream, prepared	3 Tbsp	1 cup	2 cups
Lemon pie filling or lemon curd	3 Tbsp	1 cup	2 cups

*Note: Recipe may be prepared using a variety of pan sizes and shapes, such as 4-inch individual tart pans, mini muffin pans, 8-inch square pan for lemon bars or dessert squares (yields 6 portions per pan), mini pie pans, and dessert dishes (layer crust and fillings in dessert dish and garnish).

NUTRITION

Serving Size: 1/6 of an 8 inch pie
Calories: 290
Total Fat: 15g
Saturated Fat: 9g
Trans Fat: 0g
Cholesterol: 40mg
Sodium: 210mg
Total Carbs: 37g
Dietary Fiber: <1g
Total Sugars: 24g
Added Sugars: 9g
Protein: 3g
Calcium: 6% DV
Iron: 0% DV
Potassium: 102mg
Vitamin A: 15% DV
Vitamin C: 4% DV

DIRECTIONS

FILLING

1. Combine cream cheese, powdered sugar, lemon juice and vanilla in mixing bowl and beat until smooth. Scrape down sides with spatula.
2. Add milk and continue mixing until smooth. Fold in prepared whipped cream.
3. Reserve a small amount of filling for garnish.
4. Portion remaining filling into graham cracker crust(s) and spread evenly. Freeze until solid.
5. Spread lemon pie filling or curd evenly over top of frozen filling. Garnish as desired with reserved cream cheese filling or extra whipped cream.
6. Cut and portion dessert while still frozen. Thaw portions completely before serving.

CRUST

1. Generously coat pans with cooking spray.
2. Stir together graham cracker crumbs, bread mix and sugar. Add cold water and stir briskly until mixture starts to thicken.
3. Immediately pour into pan(s). Press to flatten and push crust onto sides of pan, as needed. (Use plastic wrap sprayed with cooking spray for easier handling of soft crust).
4. Place crust(s) in fridge / freezer while preparing the filling.