

# Pureed Lemon Cream Cheese Pie



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## 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 pan(s) with non-stick cooking spray.
2. Combine graham cracker crumbs, sugar, and **THICK & EASY® Texture Modified Bread and Dessert Mix**. Add oil and stir until mixture resembles wet sand.
3. Add hot water to bread mixture and stir briskly until begins to thicken.
4. Cover and allow to cool at room temperature or in refrigerator for a minimum of 15 minutes.
5. Spread cooled crust mixture into pan(s).
6. Press to flatten and push crust onto sides of pan(s). (Use plastic wrap sprayed with cooking spray for easier handling of soft crust).
7. Place crust(s) in refrigerator or freezer until firm.



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⌚ 30 MINS

IDDSI LEVELS



## INGREDIENTS

	1 Serving	6 Servings	12 Servings
Pan Size*	Individual pie pan	8-inch pie pan	2 8-inch pie pans
<b>CRUST</b>			
<b>THICK &amp; EASY® Texture Modified Bread and Dessert Mix</b> Item: 118519	2 tsp	1/4 cup	1/2 cup
Graham cracker crumbs (finely ground)	1 Tbsp	6 Tbsp	3/4 cup
Sugar	1/8 tsp	3/4 tsp	1 1/2 tsp
Vegetable oil	1 tsp	2 Tbsp	4 Tbsp
Water, hot	1 1/2 Tbsp	1/2 cup + 1 Tbsp	1 cup + 2 Tbsp
<b>FILLING</b>			
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

## NUTRITION

**Serving Size:**  
1 portion  
(1/6 of 8-inch pie:  
about 1/2 cup)

**Calories:** 330

**Total Fat:** 19g

**Saturated Fat:** 9g

**Trans Fat:** 0g

**Cholesterol:** 40mg

**Sodium:** 200mg

**Total Carbs:** 37g

**Dietary Fiber:** <1g

**Total Sugars:** 24g

**Added Sugars:** 9g

**Protein:** 3g

**Calcium:** 4% DV

**Iron:** 0% DV

**Potassium:** 0% DV