

Pureed Lemon Cream Cheese Pie



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

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



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INGREDIENTS

	1 Serving	6 Servings	12 Servings
Pan Size*	Individual pie pan	8-inch pie pan	2 8-inch pie pans
CRUST			
THICK & EASY® Texture Modified Bread and Dessert Mix 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
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

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