

**Hormel**  
**THICK  
& EASY**

# Pureed Lemon Cream Cheese Pie





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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>			
Graham cracker crumbs	1 Tbsp	6 Tbsp	3/4 cup
<b>THICK &amp; EASY® Pureed Bread &amp; Dessert Mix</b> Item: 48862	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
<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:** 1/6 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, **THICK & EASY® Clear Food & Beverage Thickener** 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.