

# Blue Ribbon Stuffed Crust Blueberry Lime Pie

READY IN



55 min.

SERVINGS



8

CALORIES



528 kcal

DESSERT

## Ingredients

- 0.5 teaspoon almond extract
- 0.3 cup almonds sliced chopped
- 21 ounce blueberry filling canned
- 8 ounces cream cheese
- 0.5 cup granulated sugar
- 1 teaspoon juice of lime
- 1 teaspoon lime zest grated
- 2 9-inch pie crust dough refrigerated room temperature ()

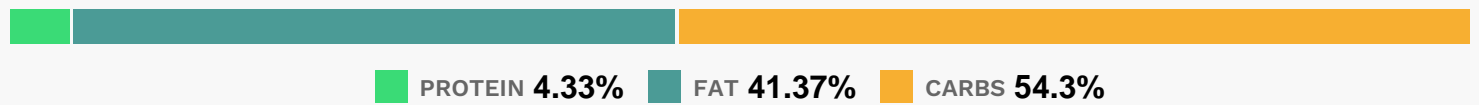
## Equipment

- oven
- mixing bowl
- pie form

## Directions

- Preheat oven to 425 degrees F. In a mixing bowl, beat cream cheese, lime peel, lime juice, sugar, and almond extract until creamy.
- Remove 3/4 cup cheese filling; set aside.
- Unroll one pie crust and press it into glass 9-inch pie pan, pressing crust up sides and bottom.
- Sprinkle the bottom of crust with chopped almonds, lightly pressing down into the crust; spoon and spread 3/4 cup cheese filling over the bottom and sides of pie crust.
- Unroll the second pie crust; press or roll smooth and place over the cheese filling. Press crusts together; tuck top edges under the rim to form fluting crust; flute crust. Lightly prick bottom crust with fork to remove any air bubbles.
- Spread LUCKY LEAF Blueberry Pie Filling into crust; place spoonfuls of remaining lime cream cheese over pie filling; lightly swirl together with spoon to form a designed top.
- Bake in preheated 425 degree oven for 15 minutes; reduce heat to 375 degrees; continue baking for 25–30 minutes or only until the crust is golden.
- Let cool, for 15–20 minutes. Refrigerate until ready to serve.

## Nutrition Facts



## Properties

Glycemic Index:17.39, Glycemic Load:9.18, Inflammation Score:-4, Nutrition Score:7.395217364249%

## Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin:

0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.16mg, Hesperetin: 0.16mg, Hesperetin: 0.16mg, Hesperetin: 0.16mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## **Nutrients (% of daily need)**

Calories: 528.14kcal (26.41%), Fat: 24.41g (37.56%), Saturated Fat: 9.92g (61.97%), Carbohydrates: 72.1g (24.03%), Net Carbohydrates: 68.54g (24.93%), Sugar: 41.84g (46.49%), Cholesterol: 28.63mg (9.54%), Sodium: 302.64mg (13.16%), Alcohol: 0.09g (100%), Alcohol %: 0.06% (100%), Protein: 5.74g (11.49%), Manganese: 0.45mg (22.55%), Fiber: 3.55g (14.21%), Vitamin B2: 0.21mg (12.41%), Iron: 2.04mg (11.34%), Vitamin B1: 0.17mg (11.15%), Folate: 39.64µg (9.91%), Vitamin E: 1.38mg (9.22%), Phosphorus: 89.24mg (8.92%), Selenium: 5.78µg (8.26%), Vitamin A: 398.07IU (7.96%), Copper: 0.16mg (7.85%), Vitamin B3: 1.55mg (7.75%), Vitamin K: 7.15µg (6.81%), Calcium: 65.15mg (6.51%), Magnesium: 25.35mg (6.34%), Potassium: 194.18mg (5.55%), Vitamin B5: 0.45mg (4.47%), Zinc: 0.53mg (3.55%), Vitamin B6: 0.07mg (3.34%), Vitamin B12: 0.06µg (1.04%)