



## Cherry-Lemon Meringue Mini Pies

READY IN



40 min.

SERVINGS



12

CALORIES



222 kcal

DESSERT

### Ingredients

- 6 tablespoons cake flour
- 1 cup cherry pie filling prepared
- 2 large egg yolks
- 4 serving lemon pudding and pie filling mix
- 2.3 cups pink lemonade kool-aid prepared
- 0.5 cup sugar
- 1 stick butter unsalted melted
- 5 ounce vanilla meringue cookies ( 24 cookies)

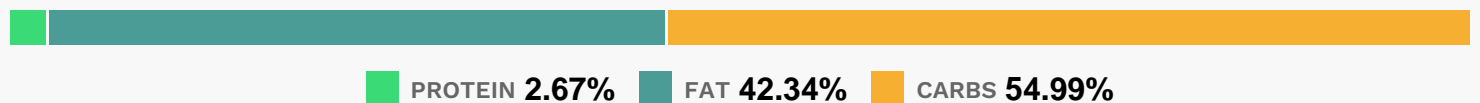
## Equipment

- food processor
- sauce pan
- oven
- whisk
- muffin liners

## Directions

- Make the cups: Preheat the oven to 350 degrees F. Spray twelve 2 1/2-inch muffin cups with cooking spray; set aside.
- Combine the meringue cookies and flour in a food processor; process until the mixture is in fine crumbs.
- Add the melted butter and pulse until combined. Spoon about 2 tablespoons of the mixture into each of the prepared muffin cups. Using the back of a measuring tablespoon, press the mixture firmly into the bottoms and sides of the cups.
- Bake for 8 to 10 minutes, or until just starting to brown.
- Combine the pudding mix and sugar in a medium saucepan.
- Whisk in the lemonade and egg yolks. Continue to whisk over medium-high heat until the mixture comes to a boil.
- Remove from the heat and cool for 5 minutes. Spoon 2 tablespoons lemon filling into each cooled meringue cup. Top each with 1 tablespoon cherry pie filling. Chill for about 2 hours, or until the filling is set. If desired, top with whipped cream.
- Serve the mini pies chilled or at room temperature.
- Photograph by Antonis Achilleos

## Nutrition Facts



## Properties

Glycemic Index:23.22, Glycemic Load:17.6, Inflammation Score:-2, Nutrition Score:1.9330434902855%

## Nutrients (% of daily need)

Calories: 221.5kcal (11.07%), Fat: 10.54g (16.22%), Saturated Fat: 5.79g (36.21%), Carbohydrates: 30.82g (10.27%), Net Carbohydrates: 30.45g (11.07%), Sugar: 17.41g (19.34%), Cholesterol: 51.02mg (17.01%), Sodium: 57.21mg (2.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.5g (2.99%), Vitamin A: 316.67IU (6.33%), Selenium: 3.2µg (4.57%), Folate: 16.76µg (4.19%), Vitamin B1: 0.06mg (4.19%), Vitamin B2: 0.05mg (3.07%), Phosphorus: 24.62mg (2.46%), Vitamin E: 0.31mg (2.04%), Vitamin D: 0.29µg (1.96%), Vitamin B3: 0.37mg (1.87%), Manganese: 0.04mg (1.8%), Fiber: 0.37g (1.47%), Copper: 0.03mg (1.32%), Vitamin B5: 0.12mg (1.23%), Vitamin B12: 0.07µg (1.19%), Potassium: 39.64mg (1.13%)