



## Layer-after-Layer Lemon Pie

READY IN



260 min.

SERVINGS



20

CALORIES



153 kcal

DESSERT

### Ingredients

- 4 oz philadelphia cream cheese softened ()
- 6 oz ready-to-use graham cracker crumb crust
- 2 pkg jell-o lemon flavor pudding instant (4-serving size each)
- 1.5 cups milk cold
- 0.3 cup strawberry jam
- 1 Tbsp sugar
- 8 oz cool whip whipped topping divided thawed

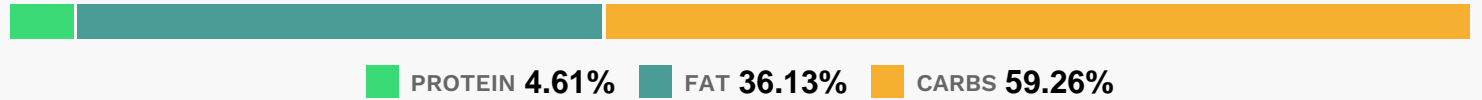
### Equipment

- bowl
- whisk

## Directions

- Spread jam onto bottom of crust.
- Mix cream cheese and sugar in medium bowl with wire whisk until well blended. Gently stir in 1/2 of the whipped topping.
- Spread over jam.
- Pour milk into large bowl.
- Add dry pudding mixes. Beat with wire whisk 2 minutes or until blended. Gently stir in remaining whipped topping.
- Spread over cream cheese layer.
- Refrigerate 4 hours or until set.

## Nutrition Facts



## Properties

Glycemic Index:9.5, Glycemic Load:2.94, Inflammation Score:-1, Nutrition Score:2.0734782737234%

## Nutrients (% of daily need)

Calories: 153.28kcal (7.66%), Fat: 6.18g (9.5%), Saturated Fat: 3.2g (20.01%), Carbohydrates: 22.79g (7.6%), Net Carbohydrates: 22.51g (8.19%), Sugar: 16.27g (18.08%), Cholesterol: 8.15mg (2.72%), Sodium: 135.76mg (5.9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.77g (3.55%), Manganese: 0.11mg (5.69%), Phosphorus: 44.16mg (4.42%), Vitamin B2: 0.07mg (4.25%), Calcium: 40.15mg (4.01%), Vitamin A: 114.27IU (2.29%), Vitamin K: 2.39µg (2.28%), Vitamin B12: 0.13µg (2.23%), Selenium: 1.53µg (2.19%), Vitamin B1: 0.03mg (2.03%), Vitamin E: 0.28mg (1.86%), Potassium: 62.29mg (1.78%), Folate: 7µg (1.75%), Vitamin B3: 0.31mg (1.56%), Iron: 0.27mg (1.52%), Zinc: 0.23mg (1.51%), Copper: 0.03mg (1.45%), Magnesium: 5.68mg (1.42%), Vitamin D: 0.2µg (1.34%), Vitamin B6: 0.02mg (1.21%), Vitamin B5: 0.12mg (1.17%), Fiber: 0.28g (1.13%)