



## Lemon Cream Cheese-Blueberry Pie

READY IN



95 min.

SERVINGS



8

CALORIES



511 kcal

### Ingredients

- ☐ 21 oz blueberry filling with more fruit canned
- ☐ 8 oz cream cheese softened
- ☐ 1 box jell-o lemon flavor pudding & pie filling instant (4-serving size)
- ☐ 1.5 cups milk
- ☐ 1 box pie crust dough refrigerated softened pillsbury®
- ☐ 1 cup non-dairy whipped topping frozen thawed ()

### Equipment

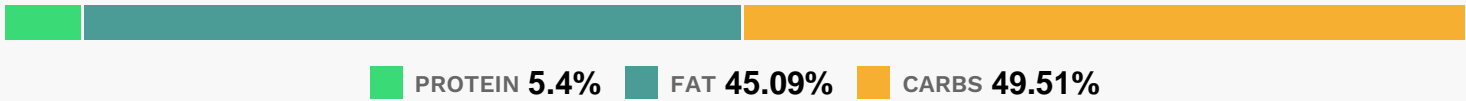
- ☐ bowl
- ☐ oven

- ☐ wire rack
- ☐ hand mixer

## Directions

- ☐ Heat oven to 450°F.
- ☐ Bake pie crust as directed on box for One-Crust
- ☐ Baked Shell, using 9-inch glass pie plate. Cool on cooling rack 15 minutes.
- ☐ Meanwhile, in small bowl, beat cream cheese with electric mixer on medium speed until fluffy. In medium bowl, beat milk and pudding mix with electric mixer on medium speed until well blended.
- ☐ Add cream cheese; beat until smooth.
- ☐ Spread cream cheese-pudding mixture in shell. Refrigerate 1 hour.
- ☐ Top individual servings with blueberry pie filling; garnish with whipped topping and lemon peel. Cover and refrigerate any remaining pie.

## Nutrition Facts



## Properties

Glycemic Index:8.13, Glycemic Load:1.23, Inflammation Score:-4, Nutrition Score:8.1186955959901%

## Nutrients (% of daily need)

Calories: 511.04kcal (25.55%), Fat: 25.63g (39.43%), Saturated Fat: 11.72g (73.23%), Carbohydrates: 63.31g (21.1%), Net Carbohydrates: 60.12g (21.86%), Sugar: 33.64g (37.38%), Cholesterol: 34.33mg (11.44%), Sodium: 326.89mg (14.21%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.91g (13.82%), Manganese: 0.39mg (19.3%), Vitamin B2: 0.25mg (14.53%), Phosphorus: 128.41mg (12.84%), Fiber: 3.18g (12.74%), Vitamin B1: 0.19mg (12.58%), Calcium: 120.02mg (12%), Iron: 1.94mg (10.75%), Folate: 38.58µg (9.64%), Vitamin A: 478.66IU (9.57%), Selenium: 6.68µg (9.54%), Vitamin B3: 1.5mg (7.5%), Vitamin K: 7.58µg (7.22%), Potassium: 249.6mg (7.13%), Copper: 0.13mg (6.37%), Vitamin B5: 0.6mg (6.03%), Magnesium: 23.64mg (5.91%), Vitamin B12: 0.33µg (5.47%), Vitamin E: 0.71mg (4.76%), Vitamin B6: 0.09mg (4.61%), Zinc: 0.64mg (4.25%), Vitamin D: 0.5µg (3.36%)