



Lemon Cream Pie

READY IN



300 min.

SERVINGS



10

CALORIES



398 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 2 Tbsp cornstarch
- 8 oz philadelphia cream cheese softened
- 1 egg yolk
- 3.4 oz jell-o lemon flavor pudding instant
- 0.3 cup lemon zest divided
- 0.8 cup milk cold divided
- 1 cup sugar divided
- 1.5 cups vanilla wafers crushed finely

- 0.5 cup water
- 8 oz cool whip whipped topping divided thawed

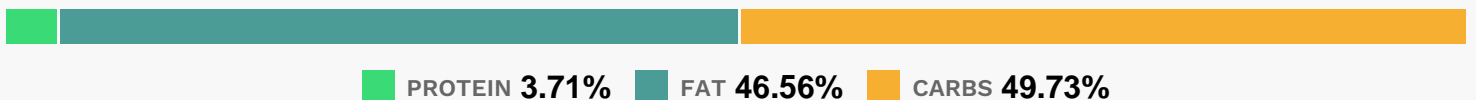
Equipment

- bowl
- sauce pan
- oven
- whisk

Directions

- Heat oven to 350F.
- Mix wafer crumbs and butter; press onto bottom and up side of 9-inch pie plate.
- Bake 10 min.; cool.
- Beat pudding mix, 3/4 cup milk and zest in medium bowl with whisk 2 min. (Pudding will be thick.) Stir in 1-1/2 cups COOL WHIP.
- Spread onto bottom of crust.
- Beat cream cheese, 1/4 cup milk and remaining milk in separate medium bowl until blended. Stir in remaining COOL WHIP; spread over pudding layer in crust.
- Mix cornstarch and remaining sugar in small saucepan. Stir in water and lemon juice; cook on medium heat 10 min. or until mixture is thickened and just comes to boil, stirring frequently.
- Add small amount to egg yolk in small bowl; stir until blended. Gradually stir into remaining lemon mixture in saucepan; cook 1 min. or until heated through, stirring constantly. Strain, if necessary. Cool slightly.
- Spread lemon mixture over pie. Refrigerate 4 hours.

Nutrition Facts



Properties

Glycemic Index:26.21, Glycemic Load:23.74, Inflammation Score:-3, Nutrition Score:3.7043478320474%

Nutrients (% of daily need)

Calories: 398.2kcal (19.91%), Fat: 20.95g (32.24%), Saturated Fat: 12.5g (78.1%), Carbohydrates: 50.37g (16.79%), Net Carbohydrates: 49.81g (18.11%), Sugar: 40.02g (44.47%), Cholesterol: 61.43mg (20.48%), Sodium: 272.63mg (11.85%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.76g (7.51%), Vitamin A: 567.26IU (11.35%), Vitamin B2: 0.15mg (9.11%), Phosphorus: 75.99mg (7.6%), Calcium: 69.03mg (6.9%), Vitamin B1: 0.09mg (6.29%), Selenium: 4.19µg (5.99%), Folate: 20.41µg (5.1%), Vitamin B12: 0.24µg (4.03%), Vitamin C: 3.1mg (3.75%), Vitamin E: 0.55mg (3.64%), Potassium: 104.15mg (2.98%), Vitamin B5: 0.27mg (2.67%), Vitamin B3: 0.5mg (2.52%), Fiber: 0.56g (2.23%), Vitamin D: 0.3µg (1.99%), Vitamin B6: 0.04mg (1.95%), Zinc: 0.27mg (1.81%), Vitamin K: 1.8µg (1.71%), Magnesium: 6.59mg (1.65%)