



Lemon Cream Pie

READY IN



45 min.

SERVINGS



10

CALORIES



338 kcal

DESSERT

Ingredients

- 0.3 cup blanched almonds and finely chopped
- 0.3 cup butter
- 8 ounce cream cheese softened
- 2 egg yolk beaten
- 0.3 ounce gelatin powder unflavored
- 16.5 ounce lemon cake mix
- 1.5 cups water cold

Equipment

- bowl
- frying pan
- sauce pan
- whisk
- mixing bowl
- wooden spoon

Directions

- To Make Crust: In a 10 inch skillet over medium heat, melt butter or margarine. Stir in dessert bar crust mix and almonds. Cook 4 minutes, stirring constantly, until mixture begins to brown and crumble.
- Reserve 2 tablespoons of crust mixture for topping. Use the back of a fork to press remaining crust mixture into an ungreased 9 inch deep dish pie plate. Cool completely.
- Pour cold water into a 2 quart non-aluminum saucepan.
- Sprinkle gelatin over water and allow to soften 5 minutes. Using a wooden spoon, stir dessert bar filling mix into gelatin, mixing until smooth. Cook over medium-high heat, stirring constantly, until mixture thickens and boils. Boil and stir for 1 minute, then remove from heat.
- Place egg yolks in a medium bowl.
- Whisk 1/4 cup of hot lemon mixture into egg yolks.
- Whisk egg yolk mixture back into rest of lemon filling. Return mixture to heat. Boil and stir 1 minute.
- Remove from heat. Cover and refrigerate.
- In a medium mixing bowl, combine cream cheese and 1/4 cup of lemon filling (may be slightly warm), beating until smooth. Gradually beat in remaining filling mixture until smooth.
- Mix in food coloring if desired.
- Pour filling into crust. Cover and chill at least 4 hours before serving.
- Sprinkle reserved almond mixture over top just before serving.

Nutrition Facts



PROTEIN 5.88% **FAT 46.83%** **CARBS 47.29%**

Properties

Glycemic Index:7.7, Glycemic Load:0.34, Inflammation Score:-4, Nutrition Score:6.3600000713183%

Nutrients (% of daily need)

Calories: 338.17kcal (16.91%), Fat: 17.83g (27.44%), Saturated Fat: 9.7g (60.6%), Carbohydrates: 40.52g (13.51%), Net Carbohydrates: 39.65g (14.42%), Sugar: 21.27g (23.64%), Cholesterol: 78.05mg (26.02%), Sodium: 465.89mg (20.26%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.04g (10.08%), Phosphorus: 200.44mg (20.04%), Calcium: 135.99mg (13.6%), Vitamin B2: 0.21mg (12.1%), Vitamin A: 545.81IU (10.92%), Vitamin E: 1.64mg (10.91%), Folate: 41.08µg (10.27%), Vitamin B1: 0.13mg (8.41%), Selenium: 5.83µg (8.32%), Manganese: 0.15mg (7.6%), Iron: 1.21mg (6.71%), Vitamin B3: 1.22mg (6.09%), Copper: 0.09mg (4.68%), Vitamin B5: 0.43mg (4.26%), Magnesium: 15.94mg (3.98%), Fiber: 0.87g (3.48%), Vitamin B6: 0.07mg (3.26%), Vitamin B12: 0.18µg (3%), Zinc: 0.43mg (2.84%), Vitamin K: 2.39µg (2.27%), Potassium: 78.37mg (2.24%), Vitamin D: 0.19µg (1.3%)