



Lemon Lovers Luscious Cheesecake Pie

READY IN



325 min.

SERVINGS



8

CALORIES



1343 kcal

DESSERT

Ingredients

- 16 ounce cream cheese softened
- 2 eggs
- 9 inch graham cracker crust prepared
- 0.5 cup lemon curd prepared
- 0.5 teaspoon lemon extract to taste
- 0.5 teaspoon lemon zest grated
- 1.5 teaspoons vanilla extract
- 8 ounce non-dairy whipped topping frozen thawed
- 10 tablespoons sugar white to taste

Equipment

- bowl
- oven
- hand mixer

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a bowl, beat the cream cheese, eggs, sugar, lemon extract, 1 1/2 teaspoons of lemon zest, and vanilla extract with an electric mixer until light and fluffy.
- Spoon the mixture into the graham cracker crust.
- Bake the pie in the preheated oven until the filling is set and no longer gooey inside, about 35 minutes.
- Remove pie from oven, let stand until it cools to room temperature, and cool in refrigerator until thoroughly chilled, at least 4 hours.
- Spread the lemon curd evenly over the top of the cheesecake filling.
- Spread the whipped topping over the lemon curd.
- Sprinkle the top of the pie with the remaining 1/2 teaspoon of lemon zest. Refrigerate leftovers.

Nutrition Facts

  
 **PROTEIN 4.71%**  **FAT 48.82%**  **CARBS 46.47%**

Properties

Glycemic Index:12.14, Glycemic Load:11.32, Inflammation Score:-7, Nutrition Score:22.300869649519%

Nutrients (% of daily need)

Calories: 1343.13kcal (67.16%), Fat: 73.04g (112.37%), Saturated Fat: 25.4g (158.73%), Carbohydrates: 156.45g (52.15%), Net Carbohydrates: 152.77g (55.55%), Sugar: 67.02g (74.47%), Cholesterol: 98.75mg (32.92%), Sodium: 1157.45mg (50.32%), Alcohol: 0.26g (100%), Alcohol %: 0.1% (100%), Protein: 15.85g (31.69%), Manganese: 2.47mg (123.65%), Vitamin K: 43.82µg (41.74%), Vitamin B2: 0.62mg (36.31%), Folate: 135.45µg (33.86%), Phosphorus: 327.25mg (32.72%), Vitamin B3: 6.25mg (31.25%), Iron: 5.27mg (29.25%), Vitamin E: 4.28mg (28.56%), Vitamin B1:

0.38mg (25.01%), Copper: 0.45mg (22.46%), Selenium: 14µg (20%), Zinc: 2.85mg (18.98%), Vitamin A: 843.82IU (16.88%), Fiber: 3.68g (14.7%), Calcium: 137.15mg (13.71%), Magnesium: 52.5mg (13.13%), Vitamin B6: 0.2mg (10.09%), Potassium: 336.38mg (9.61%), Vitamin B5: 0.83mg (8.33%), Vitamin B12: 0.28µg (4.66%), Vitamin D: 0.22µg (1.47%)