



No-Bake Lemon Peach Pie

READY IN



50 min.

SERVINGS



50

CALORIES



46 kcal

DESSERT

Ingredients

- 0.3 cup apricot preserves
- 0.3 cup butter melted ()
- 8 oz philadelphia cream cheese softened
- 1.3 cups graham cracker crumbs
- 1 peel and juice from lemon grated
- 0.3 cup milk
- 3 cups peaches fresh divided peeled thinly sliced (3 to 4 medium peaches)
- 0.3 cup powdered sugar
- 0.3 cup raspberries fresh

1 cup cool whip whipped topping thawed

Equipment

bowl

hand mixer

Directions

Mix crumbs and butter in 9-inch pie plate. Press firmly onto bottom and up side of pie plate to form crust.

Beat cream cheese and powdered sugar in medium bowl with electric mixer on medium speed until well blended.

Add milk, lemon peel and juice; mix well. Chop 1 cup of the peach slices.

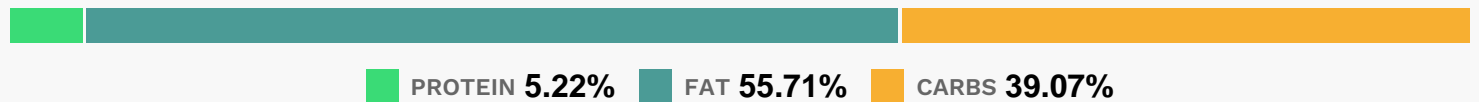
Add to cream cheese mixture with the whipped topping; stir gently until well blended.

Pour into crust.

Top with remaining 2 cups peach slices.

Brush apricot jam over peaches. Top with raspberries. Refrigerate at least 30 minutes before serving. Store leftover pie in refrigerator.

Nutrition Facts



Properties

Glycemic Index:4.11, Glycemic Load:1.55, Inflammation Score:-1, Nutrition Score:0.79304347219674%

Flavonoids

Cyanidin: 0.45mg, Cyanidin: 0.45mg, Cyanidin: 0.45mg, Cyanidin: 0.45mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Catechin: 0.47mg, Catechin: 0.47mg, Catechin: 0.47mg, Catechin: 0.47mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.24mg, Epicatechin: 0.24mg, Epicatechin: 0.24mg, Epicatechin: 0.24mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 46.48kcal (2.32%), Fat: 2.95g (4.54%), Saturated Fat: 1.33g (8.33%), Carbohydrates: 4.66g (1.55%), Net Carbohydrates: 4.39g (1.6%), Sugar: 2.97g (3.3%), Cholesterol: 4.76mg (1.59%), Sodium: 42.03mg (1.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.62g (1.24%), Vitamin A: 137.41IU (2.75%), Phosphorus: 13.96mg (1.4%), Vitamin B2: 0.02mg (1.32%), Fiber: 0.27g (1.06%), Vitamin E: 0.16mg (1.05%)