



WHATSheATE



Raspberry-Lemon Cream Pie with Almond Crust

READY IN



200 min.

SERVINGS



8

CALORIES



666 kcal

DESSERT

Ingredients

- ☐ 7 oz almond paste
- ☐ 0.3 cup almonds sliced
- ☐ 1 tablespoon cornstarch
- ☐ 1 egg whites
- ☐ 3 egg yolk
- ☐ 0.3 juice of lemon
- ☐ 2 tablespoons optional: lemon grated
- ☐ 1 tablespoon powdered sugar

- ☐ 0.5 cup raspberry jelly
- ☐ 1 box pie crust dough refrigerated softened pillsbury®
- ☐ 14 oz condensed milk sweetened canned (not evaporated)
- ☐ 0.3 teaspoon vanilla
- ☐ 0.8 cup whipping cream

Equipment

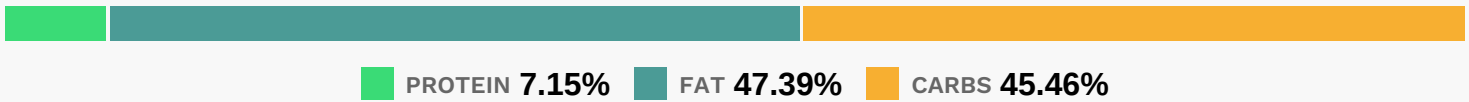
- ☐ food processor
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Heat oven to 400°F. In food processor or medium bowl, crumble almond paste; add cornstarch and egg white. Cover; process with food processor, or beat with electric mixer until smooth.
- ☐ In ungreased 9-inch glass pie plate, unroll 1 pie crust. Press crust firmly against side and bottom.
- ☐ Spread almond mixture over crust. Unroll second pie crust over filling by starting at 1 edge of pie and unrolling to opposite edge. Press pie crusts together in bottom of pie plate. Seal edges; flute. Cover outer edge with foil; fit second pie plate inside first pie plate on top of crust.
- ☐ Bake 10 minutes.
- ☐ Remove top pie plate; gently prick crust surface over filling about 15 times with fork. Leave foil on outer edge.
- ☐ Bake uncovered about 15 minutes longer or until top crust begins to brown.
- ☐ Meanwhile, in medium bowl, mix condensed milk, lemon peel, lemon juice and egg yolks with wire whisk.
- ☐ Pour over hot crust. Reduce oven temperature to 350°F.

- ☐ Bake 25 to 30 minutes longer or until filling is set and bottom crust is golden brown.
- ☐ Remove foil; cool completely, about 2 1/2 hours.
- ☐ Spread jam over filling. In chilled deep small bowl, beat whipping cream, powdered sugar and vanilla with electric mixer on high speed until stiff peaks form.
- ☐ Spread over jam.
- ☐ Garnish with almonds and raspberries.

Nutrition Facts



Properties

Glycemic Index:18.94, Glycemic Load:21.77, Inflammation Score:-6, Nutrition Score:14.191304455633%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Eriodictyol: 0.86mg, Eriodictyol: 0.86mg, Eriodictyol: 0.86mg, Eriodictyol: 0.86mg Hesperetin: 1.21mg, Hesperetin: 1.21mg, Hesperetin: 1.21mg, Hesperetin: 1.21mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 665.88kcal (33.29%), Fat: 35.53g (54.66%), Saturated Fat: 13.34g (83.4%), Carbohydrates: 76.68g (25.56%), Net Carbohydrates: 73.61g (26.77%), Sugar: 44.72g (49.69%), Cholesterol: 114.98mg (38.33%), Sodium: 289.95mg (12.61%), Alcohol: 0.04g (100%), Alcohol %: 0.03% (100%), Protein: 12.06g (24.12%), Vitamin E: 4.8mg (31.99%), Vitamin B2: 0.53mg (31.34%), Phosphorus: 282.66mg (28.27%), Manganese: 0.51mg (25.7%), Selenium: 16.88µg (24.12%), Calcium: 228.37mg (22.84%), Folate: 72.92µg (18.23%), Magnesium: 63.7mg (15.92%), Vitamin B1: 0.23mg (15.26%), Fiber: 3.07g (12.28%), Iron: 2.2mg (12.25%), Vitamin A: 559.21IU (11.18%), Potassium: 383.59mg (10.96%), Copper: 0.21mg (10.6%), Vitamin B3: 1.94mg (9.7%), Zinc: 1.37mg (9.13%), Vitamin B5: 0.89mg (8.93%), Vitamin B12: 0.39µg (6.48%), Vitamin C: 5.12mg (6.21%), Vitamin D: 0.82µg (5.47%), Vitamin B6: 0.1mg (5.06%), Vitamin K: 4.71µg (4.48%)