



Lemon Cream Cheese Ice Box Pie

Serves eight

1 Graham cracker or cookie pie shell
8 oz. cream cheese – room temperature
14 oz. can of condensed sweetened milk
½ tsp. lemon zest
½ tsp. vanilla extract
½ cup of freshly squeezed lemon juice
Berry Coulis - optional

Place the cream cheese in a bowl and cream it.

Slowly add the condensed milk, while you are beating the cheese.

Add the zest, vanilla and lemon juice. Mix well.

Pour the filling into a graham cracker pie shell. If you are using a coulis, drizzle it on the pie and marble it with the tip of a knife.

Loosely cover the pie pan with aluminum foil – making sure not to touch the filling. Place it in the fridge overnight or freeze it for at least 6 hours.

Serve and enjoy!

Pie no coulis - CALORIES 380.98; FAT 20.43 grs (sat 9.74; mono 7.75; poly 0.94); PROTEIN 7.12 grs ; FIBER 0.49 grs; CARBS 44.51 grs; CHOLESTEROL 49.04 mg; IRON 0.83 mg; SODIUM 268.40 mg; CALCIUM 179.44 mg