



Lemon Pie

So simple, yet divine, a cross between a cheesecake and pie. Serve with fresh berries.

Makes 8-10 servings

- 1 (8-ounce) package reduced-fat cream cheese
- 1 (14-ounce) can fat-free sweetened condensed milk
- 1/2 cup lemon juice
- 1 tablespoon grated lemon rind
- 1 (9-inch) prepared graham cracker crust

1. In mixing bowl, mix together cream cheese, sweetened condensed milk, and lemon juice until smooth and creamy. Stir in lemon rind.
2. Transfer to graham cracker crust. Refrigerate until firm, 4 hours.

Nutritional information per serving:

Calories 261 Calories from fat 34% Fat 10g Saturated Fat 4g Cholesterol 19mg Sodium 213mg
Carbohydrate 37g Dietary Fiber 0g Sugars 29g Protein 6g Dietary Exchanges: 2 1/2 other carbohydrate, 1
very lean meat, 1 1/2 fat

Spicy Advice: Try using a gingersnap crust (I love ginger snaps) which complements the luscious lemon flavor.