

Lemon Cheesecake Pie

Total Fat

28g

Total Fat (extra)

44

Vitamin A

701IU

Vitamin A (extra)

14

Sugars

23g

Sodium (extra)

13

Saturated Fat

13g

Protein

7g

Saturated Fat (extra)

70

Serving Size

1

Sodium

300mg

Total Time

20 minutes*

Servings

8

Omega3

0g

Ingredients

1/2
cup
sugar
1
(0.25-oz.)
pkg. unflavored gelatin
2
(8-oz.)
pkgs. cream cheese, softened
1
(6-oz.)
pkg. lemon yogurt

1
tsp.
vanilla extract
1
(9-oz.)
ready-to-fill graham cracker pie shell
2
cups
sliced fresh strawberries, raspberries or blueberries

Directions

In a small saucepan stir together sugar and gelatin, then add 1 cup water. Cook and stir over low heat until gelatin dissolves. Cool completely.

In a large bowl stir together cream cheese, yogurt and gelatin mixture until smooth. Stir in vanilla. Pour mixture into pie shell. Cover and refrigerate 2 to 3 hours or until set. Cut pie into wedges, top with fresh fruit, and serve.

Calories

438

Calories Fat

257

Fiber

0g

Cholesterol (extra)

21

Fiber (extra)

2

Iron

0mg

Iron (extra)

5

Cholesterol

62mg

Carbohydrate (extra)

13

Calories (fat) extra

58

Carbohydrate

39g

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