

# 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**

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

<b>1</b>
tsp.
vanilla extract
<b>1</b>
(9-oz.)
ready-to-fill graham cracker pie shell
<b>2</b>
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

**Source URL:** <https://www.shopfamilyfare.com/recipes/lemon-cheesecake-pie>