

Dessert

Cranberry Walnut Cheesecake Pie

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Servings: 8

To toast the walnuts, spread them evenly on a baking sheet. Bake at 350 degrees for 5 to 10 minutes or until light golden

1 1/4 cups cold milk

2 packages (4 servings ea) cheesecake flavor instant pudding & pie filling

1/2 teaspoon grated lemon peel

1 tub (8 ounce) frozen non-dairy whipped topping, thawed and divided

1 Keebler Ready Crust graham pie crust

1 can (16 ounces) whole cranberry sauce, divided

1/2 cup chopped walnuts, toasted and divided

In a large bowl, beat the milk, pudding mix and lemon peel with a wire whisk for one minute. (The mixture will be very thick.) Whisk in half of the whipped topping. Carefully spread half of the pudding mixture in the crust.

Spoon half of the cranberry sauce over the pudding mixture. Sprinkle with half of the walnuts. Top with the remaining pudding mixture.

Refrigerate for at least four hours or until set. Top with the remaining cranberry sauce, whipped topping and walnuts.

Garnish as desired. Store in the refrigerator.

Per Serving (excluding unknown items): 48 Calories; 4g Fat (77.6% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat.