

Pies

Layered Lemon Pies

Nanette Sorensen

Taste of Home

Preparation Time: 55 minutes

Refrigeration Time: 30 minutes

2 single-crust pie pastry (9 inch)

1 1/2 cups sugar or sugar substitute

6 tablespoons cornstarch

1/4 teaspoon salt

2 cups cold water

3 egg yolks, beaten

1/3 cup lemon juice

1/4 cup butter or margarine, cubed

1 teaspoon grated lemon peel

1 teaspoon lemon extract

3 drops yellow food coloring (optional)

SECOND LAYER

1 pkg (8 oz) cream cheese, softened

1 cup confectioner's sugar

1 1/2 cups cold 2% milk

2 pkg (3.4 oz) instant lemon pudding mix

TOPPING

1 pkg (8 oz) cream cheese, softened

1 cup confectioner's sugar

1 carton (16 oz) frozen whipped topping, thawed

Preheat oven to 450 degrees.

Line two 9-in. pie plates with pastry; trim and flute edges. Line unpricked pastry with a double thickness of heavy-duty foil. Bake for 8 minutes. Remove foil; bake 5-7 minutes longer or until golden brown. Cool on wire racks.

In a large saucepan, combine the sugar, cornstarch and salt. Stir in water until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat.

Stir a small amount of hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Gently stir in the lemon juice, margarine, lemon peel, extract and food coloring if desired. Cool to room temperature without stirring. Spread lemon mixture into crusts.

Refrigerate for 30 minutes or until firm.

In a large bowl, beat cream cheese and confectioner's sugar until smooth. Gradually beat in milk. Add pudding mix; beat 2 minutes longer. Let stand for 2 minutes or until soft-set. Gently spread into pies. Refrigerate for 30 minutes or until set.

For topping, in a large bowl, beat cream cheese and confectioner's sugar until smooth. Fold in whipped topping. Spread over top of pies. Refrigerate until set.

Yield: 2

Per Serving (excluding unknown items): 3348 Calories; 223g Fat (59.1% calories from fat); 44g Protein; 303g Carbohydrate; 1g Dietary Fiber; 1271mg Cholesterol; 2416mg Sodium. Exchanges: 3 Grain(Starch); 6 Lean Meat; 1/2 Fruit; 41 Fat; 16 Other Carbohydrates.