

Dessert

Lemon Pie with Berry Topping

Recipe Card

Integrated Marketing Services

Servings: 8

Preparation Time: 15 minutes

Cook time: 20 minutes

- 1 can (14 oz) sweetened condensed milk**
- 1/2 cup egg substitute**
- 1/2 cup fresh lemon juice**
- 1 9-ounce graham cracker crumb pie crust**
- 1 cup fresh blueberries**
- 1 cup fresh strawberries, quartered**
- 1 tub (8 ounce) frozen light whipped dessert topping, thawed**
- 1/4 cup slivered almonds, toasted**

Preheat oven to 325 degrees.

In a medium bowl, whisk together the milk, egg substitute and lemon juice.

Pour evenly into the pie crust.

Bake for 20 to 25 minutes or until the center is almost set. Let cool completely.

In a medium saucepan, combine the blueberries, strawberries and one tablespoon of water. .

Bring to a boil. Reduce heat and simmer, uncovered, for 5 minutes or until the berries soften.

Remove from the heat. :Let cool completely.

Spoon the berry mixture into the pie.

Cover and refrigerate for 2 hours.

Spread the whipped topping onto the pie.

Sprinkle with the almonds and serve.

Per Serving (excluding unknown items): 350 Calories; 15g Fat (38.6% calories from fat); 7g Protein; 48g Carbohydrate; 2g Dietary Fiber; 13mg Cholesterol; 262mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 2 1/2 Fat; 2 1/2 Other Carbohydrates.