

Lemon Snap Icebox Pie

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Relish Magazine - April 2013

Servings: 10

CRUST

1 1/2 cups gingerbread crumbs
1/4 cup melted butter
2 tablespoons sugar

CREAM CHEESE LAYER

4 ounces cream cheese
2 cups whole-milk ricotta
rind of one lemon, finely grated
1/2 cup sugar

CREAMY LEMON CURD

3 egg yolks, well beaten
1/3 cup sugar
rind of two lemons, finely grated
1/4 cup fresh lemon juice
3 tablespoons butter
sliced lemons

Preheat the oven to 350 degrees.

To prepare the crust, combine the crumbs, butter and sugar. Press into a 9-inch springform pan.

To prepare the cream cheese layer, combine the cream cheese, ricotta, lemon rind and sugar in a food processor or blender. Puree until very creamy. Spoon into the crust. Cover and refrigerate.

To prepare the curd, combine the egg yolks, sugar, lemon rind, lemon juice and butter in a small saucepan. Cook over medium-low heat, whisking constantly until the curd is thick (about 5 minutes). Let cool completely.

Spoon over the chilled pie. Top the pie with thin lemon slices.

Per Serving (excluding unknown items): 204 Calories; 14g Fat (58.3% calories from fat); 2g Protein; 20g Carbohydrate; trace Dietary Fiber; 98mg Cholesterol; 118mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	204	Vitamin B6 (mg):	trace
% Calories from Fat:	58.3%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	38.3%	Thiamin B1 (mg):	trace
% Calories from Protein:	3.4%	Riboflavin B2 (mg):	.1mg

Total Fat (g): 14g
Saturated Fat (g): 8g
Monounsaturated Fat (g): 4g
Polyunsaturated Fat (g): 1g
Cholesterol (mg): 98mg
Carbohydrate (g): 20g
Dietary Fiber (g): trace
Protein (g): 2g
Sodium (mg): 118mg
Potassium (mg): 29mg
Calcium (mg): 19mg
Iron (mg): trace
Zinc (mg): trace
Vitamin C (mg): 3mg
Vitamin A (i.u.): 563IU
Vitamin A (r.e.): 153RE

Folacin (mcg): 10mcg
Niacin (mg): trace
Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refuse: n n%

Food Exchanges

Grain (Starch): 0
Lean Meat: 0
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 2 1/2
Other Carbohydrates: 1 1/2

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 204 **Calories from Fat:** 119

% Daily Values*

Total Fat	14g	21%
Saturated Fat	8g	40%
Cholesterol	98mg	33%
Sodium	118mg	5%
Total Carbohydrates	20g	7%
Dietary Fiber	trace	0%
Protein	2g	
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Vitamin A		11%
Vitamin C		5%
Calcium		2%
Iron		2%

* Percent Daily Values are based on a 2000 calorie diet.