

Lemon Supreme Pie

*Jana Beckman - Wamego, KS
Taste of Home Prize-Winning Recipes*

Servings: 8

1 nine-inch unbaked deep-dish pastry shell

LEMON FILLING

1 1/4 cups sugar, divided

6 tablespoons cornstarch

1/2 teaspoon salt

1 1/4 cups water

2 tablespoons butter

2 teaspoons grated lemon peel

4 to 5 drops yellow food coloring (optional)

1/2 cup lemon juice

CREAM CHEESE FILLING

2 pkgs (one 8 oz, one 3 oz) cream cheese, softened

3/4 cup confectioners' sugar

1 1/2 cups whipped topping

1 tablespoon lemon juice

Preheat the oven to 450 degrees.

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake for 8 minutes. Remove the foil and bake for 5 minutes longer. Cool on a wire rack.

In a saucepan, combine 3/4 cup of the sugar, cornstarch and salt. Stir in the water. Bring to a boil over medium-high heat. Reduce the heat. Add the remaining sugar. Cook and stir for 2 minutes or until thickened and bubbly. Remove from the heat. Stir in the butter, lemon peel and food coloring, if desired. Gently stir in the lemon juice (do not overmix). Cool to room temperature, about one hour. Do not stir.

In a mixing bowl, beat the cream cheese and sugar until smooth. Fold in the whipped topping and lemon juice. Refrigerate 1/2 cup for garnish. Spread the remaining cream cheese mixture into the shell. Top with the lemon filling. Chill overnight.

Place the reserved cream cheese mixture into a pastry bag with a #21 star tip. Pipe stars onto the pie. Store in the refrigerator.

Per Serving (excluding unknown items): 421 Calories; 27g Fat (55.7% calories from fat); 5g Protein; 43g Carbohydrate; trace Dietary Fiber; 71mg Cholesterol; 340mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 5 Fat; 2 1/2 Other Carbohydrates.