

Lemony Cream Cheese Pie

*Ladies Home Journal Delicious Desserts 2011
Meredith Corporation - Des Moines, IA*

Servings: 8

1 Recipe for Single-Crust Pie (see recipe in Desserts/Pies)

1 lemon

1 package (8 ounce) cream cheese, cut up and softened

1 package (3 ounce) cream cheese, cut up and softened

1 cup sugar

1 cup cottage cheese or ricotta cheese

1 teaspoon vanilla extract

3 eggs, lightly beaten

lemon peel strips (optional)

Preparation Time: 25 minutes

Bake: 47 minutes

Preheat the oven to 450 degrees.

Line a nine-inch pie plate with pastry. Line the pastry with a double thickness of foil. Bake for 8 minutes. Remove the foil. Bake for 4 to 5 minutes or until set and dry. Set aside. Reduce the oven temperature to 350 degrees.

Finely shred the peel from the lemon. Set the peel aside. Peel and cut up the lemon, discarding the seeds. Set aside.

In a food processor or blender, combine the cream cheese, sugar, ricotta cheese, vanilla, shredded lemon peel and cut up lemon. Cover and process or blend until smooth, stopping and pushing down the mixture as needed. In a large bowl, lightly beat the eggs. Stir the cheese mixture into the beaten eggs.

Pour into the baked pastry shell. Bake for 35 to 40 minutes or until the center appears nearly set when gently shaken.

Cool on a wire rack for one hour. Cover and chill for at least four hours before serving.

If desired, garnish with lemon peel strips.

Per Serving (excluding unknown items): 330 Calories; 22g Fat (59.1% calories from fat); 7g Protein; 28g Carbohydrate; trace Dietary Fiber; 143mg Cholesterol; 198mg Sodium. Exchanges: 1 Lean Meat; 0 Fruit; 4 Fat; 1 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	330	Vitamin B6 (mg):	.1mg
% Calories from Fat:	59.1%	Vitamin B12 (mcg):	.5mcg
% Calories from Carbohydrates:	32.8%	Thiamin B1 (mg):	trace
% Calories from Protein:	8.1%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	22g	Folacin (mcg):	17mcg
Saturated Fat (g):	13g	Niacin (mg):	trace
Monounsaturated Fat (g):	6g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	2
Cholesterol (mg):	143mg	% Refuse:	0.0%
Carbohydrate (g):	28g		
Dietary Fiber (g):	trace		
Protein (g):	7g		
Sodium (mg):	198mg		
Potassium (mg):	105mg		
Calcium (mg):	58mg		
Iron (mg):	1mg		
Zinc (mg):	1mg		
Vitamin C (mg):	4mg		
Vitamin A (i.u.):	921IU		
Vitamin A (r.e.):	276RE		

Food Exchanges

Grain (Starch):	0
Lean Meat:	1
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	4
Other Carbohydrates:	1 1/2

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 330 **Calories from Fat:** 195

% Daily Values*

Total Fat 22g	34%
Saturated Fat 13g	67%
Cholesterol 143mg	48%
Sodium 198mg	8%
Total Carbohydrates 28g	9%
Dietary Fiber trace	0%
Protein 7g	
Vitamin A	18%
Vitamin C	6%
Calcium	6%
Iron	6%

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