

# Frozen Raspberry Lemon Pie

Chef Alyssa - Aldi test Kitchen  
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## Servings: 10

*3 pints raspberries*  
*2 lemons zested, juice reserved*  
*1/4 teaspoon salt*  
*2 large eggs (whites only), room temperature*  
*1/2 cup granulated sugar*  
*1/2 teaspoon cream of tartar*  
*1 (six ounce) refrigerated pie crust*  
*lemon slices (for garnish)*  
*fresh raspberries (for garnish)*  
*whipped topping (for topping)*

## Preparation Time: 10 minutes

### Freeze Time: 8 hours

Puree' the raspberries, lemon juice and salt in a blender until smooth. Strain the seeds from the puree' using a sieve.

Add the lemon zest. Stir to combine. Set aside.

In a large bowl, combine the egg whites, sugar and cream of tartar. Beat with an electric mixer for 3 minutes or until foamy.

In a large saucepan, bring one ounce of water to a boil.

Place the bowl over the boiling water. Mix on medium speed for 3 minutes or until glossy and thick. Beat on high speed for 3 minutes or until stiff peaks form.

Remove from the heat and continue to beat for 4 minutes. Fold in the raspberry puree'. Pour into the pie crust.

Freeze for eight hours.

Remove from the freezer 5 minutes before serving.

Garnish with lemon slices and fresh raspberries. Top with whipped cream.

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Per Serving (excluding unknown items): 172 Calories; 6g Fat (30.5% calories from fat); 1g Protein; 29g Carbohydrate; 5g Dietary Fiber; 4mg Cholesterol; 133mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Fruit; 1 Fat; 1/2 Other Carbohydrates.