

Lemon Icebox Pie

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Servings: 12

PIE

1 1/2 cups crushed shortbread cookies

3 tablespoons lemon drops, finely crushed

1/4 cup butter, melted

1 cup sugar

1 envelope unflavored gelatin

2 tablespoons cornstarch

1 tablespoon lemon peel, finely shredded

6 tablespoons lemon juice

6 tablespoons water

6 egg yolks, lightly beaten

1/4 cup butter, cut up

1 carton (32 ounce) vanilla Greek yogurt

1/2 cup whipping cream

1 tablespoon lemon drops, finely crushed

Candied Lemon Slices (optional)

fresh mint leaves (optional)

CANDIED LEMON SLICES

1 cup sugar

1 cup water

lemon slices

Preparation Time: 45 minutes

For the crust: In a medium bowl, combine the cookie crumbs, three tablespoons of lemon drops and the melted butter. Press into the bottom of a 9- or 10-inch pie plate OR 8- or 9-inch springform pan. Set aside. (For a crispier crust, bake in a 375 degree oven for 5 minutes; cool.)

For the filling: In a medium saucepan, combine the sugar, gelatin and cornstarch. Add the lemon peel, lemon juice and water. Cook and stir over medium heat until thickened and bubbly.

Stir half of the lemon mixture into the egg yolks. Return the egg mixture to the saucepan. Cook, stirring constantly, over medium heat until the mixture comes to a gentle boil. Cook and stir for 2 minutes more. Remove from the heat. Add the cut-up butter, stirring until melted. Transfer to a bowl and cover with plastic wrap. Cool for 20 minutes.

Place the yogurt in a large bowl. Gradually stir in the lemon mixture. Carefully stir into the crust-lined pan. Cover and chill overnight.

For the topping: In a chilled medium bowl, beat the whipping cream to soft peaks. Fold in one tablespoon of crushed lemon drops.

Make the Candied Lemon Slices: In a large skillet, combine the sugar and water. Cook and stir over medium heat until the sugar is dissolved. Bring the mixture to a boil and reduce the heat. Add the lemon slices. Cook for 1 minute, turning once. Transfer to waxed paper to cool.

To serve, carefully loosen and remove the sides of the springform pan, if using.

Top the pie with the whipped cream mixture and Candied Lemon Slices and the fresh mint, if desired.

Per Serving (excluding unknown items): 295 Calories; 14g Fat (41.3% calories from fat); 2g Protein; 42g Carbohydrate; trace Dietary Fiber; 141mg Cholesterol; 105mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 2 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	295	Vitamin B6 (mg):	trace
% Calories from Fat:	41.3%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	55.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	3.0%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	14g	Folacin (mcg):	14mcg
Saturated Fat (g):	8g	Niacin (mg):	trace
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	141mg	% Refused:	0 0%
Carbohydrate (g):	42g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	105mg	Vegetable:	0
Potassium (mg):	29mg	Fruit:	0
Calcium (mg):	22mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	2 1/2
Zinc (mg):	trace	Other Carbohydrates:	2 1/2
Vitamin C (mg):	4mg		
Vitamin A (i.u.):	598IU		
Vitamin A (r.e.):	162RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 295 **Calories from Fat:** 122

% Daily Values*

Total Fat 14g	21%
Saturated Fat 8g	39%
Cholesterol 141mg	47%
Sodium 105mg	4%
Total Carbohydrates 42g	14%
Dietary Fiber trace	0%
Protein 2g	
Vitamin A	12%
Vitamin C	7%
Calcium	2%

Iron

2%

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