

Lemon Cream Cheese Pie

Ingredients

1 c Graham Cracker Crumbs (7 rectangles)
4 T Butter (melted, plus 1 tablespoon)
2 T Sugar (plus 3/4 cup)
8 oz Cream Cheese (room temperature)
3/4 t Vanilla Extract
1 Egg
2 T Cornstarch
0 ds Salt
1 c Water
2 Egg Yolks
2 T Lemon Juice
1/4 c Heavy Cream
2 t Powdered Sugar

Instructions

1.Preheat oven to 350 degrees. Spray an 8-inch pie pan with cooking spray.
2.In a large bowl combine 4 tablespoons melted butter, graham cracker crumbs, and 2 tablespoons sugar. Press mixture into pie pan and up the sides.
3.In a standing mixer with paddle attachment add cream cheese, 1/4 cup sugar, egg, and 1/2 teaspoon vanilla. Beat until well combined, scraping down the sides. Pour mixture on top of crust in the pie pan.
4.Bake for 30-35 minutes, make sure knife inserted is mostly clean. Let pie cool on a cooling rack while making the filling.
5.In a small saucepan add 1/2 cup sugar, cornstarch, salt, and water. Set on low heat and

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simmer, whisking often. Whisk in lemon juice, egg yolks, and 1 tablespoon butter. When it starts to simmer again, immediately remove from heat. Pour through a fine mesh sieve into another bowl and let cool for 5 minutes.

6. Add lemon mixture to cream cheese filling then cover and refrigerate for several hours.

7. In the bowl of an electric mixture with a whisk attachment add heavy cream, powdered sugar, and 1/4 teaspoon vanilla. Beat until stiff peaks and spread whipped cream on top of pie. Serve immediately.