



## Layered Lemon Pie



### Crust:

46 vanilla wafers, crushed (makes approximately 1½ cups)\*

3 T sugar

¼ t coarse salt

5 T butter, melted

### Layer 1:

¾ c sugar

3 T cornstarch

1/8 t salt

1 c water

1½ large egg yolks, lightly beaten

½ t grated lemon zest

3 T fresh lemon juice

2 T butter, cubed

1-2 drops yellow food coloring (optional)

### Layer 2:

4 oz. cream cheese, softened

½ c powdered sugar

¾ c milk

1 - 3.4 oz. instant lemon pudding mix

### Layer 3:

4 oz. cream cheese, softened

½ c powdered sugar

½ c heavy whipping cream

**Crust:** Preheat oven to 350°F. Mix wafer crumbs, sugar, salt, and butter until combined. Press into bottom and up sides of 9-inch pie plate. Bake 12 minutes or until crust is golden. Cool completely.

### Layer 1:

In large saucepan combine sugar, cornstarch, and salt. Whisk in water until smooth. Cook and stir over medium/high heat until thickened and bubbly. Reduce heat to low and cook and stir for 2 additional minutes. Remove from heat. Gradually add ¼ cup hot filling to egg yolks, whisking well, then return egg mixture to saucepan with remaining filling. Over medium/low heat return to boil. Cook and stir for 2 minutes. Remove from heat. Add lemon zest, lemon juice, butter, and food coloring (if desired), stirring gently until butter is melted. Cool to room temperature without stirring. Spread lemon mixture into cooled pie crust. Refrigerate 30 minutes or until firm.

### Layer 2:

In large bowl beat cream cheese and powdered sugar until smooth. Gradually beat in milk. Add pudding mix and beat an additional 2 minutes. Let stand 2 minutes. Spread onto chilled pie. Refrigerate 30 minutes or until set.

### Layer 3:

In large bowl beat cream cheese and powdered sugar until smooth. In separate bowl beat whipping cream until stiff peaks form. Gently fold whipping cream into cream cheese mixture. Spread onto chilled pie. Refrigerate until set. Serve cold. Refrigerate remaining pie.

\*can use graham crackers or shortbread cookies