

JELL-O CREAM CHEESE PIE

Serves 8

1 graham cracker crust (extra-slice size)

2 8-ounce packages Philadelphia cream cheese (can use 1 package for lighter version)

2 cups milk (can substitute 1½ cups 1 percent milk)

1 3.4-ounce package Jell-O Lemon Instant Pudding

Lemon twist (for garnish)

1. Preheat oven to 400 degrees. Bake crust for 5 minutes for easier slicing.

2. Soften the cream cheese and stir. Mix in ½ cup milk with hand mixer. Add in the rest of the milk (1½ cups) and lightly blend until smooth. Pour in the package of pudding and mix 1 to 2 minutes, or until the mixture is smooth and starts to thicken. Pour into graham cracker crust.

3. Patricia suggests crumbling a few graham cracker crumbs onto the cheese filling and garnishing with a lemon twist. She also uses the plastic crust topper as a pie cover — she inverts it and places it on top of the pie, then seals the edges with foil before chilling. Chill at least two hours, or until needed. It is best eaten the same day while the crust is still crispy.

— Adapted by Patricia Brightenstine

Per serving: 400 calories, 8 g protein, 26 g carbohydrates, 29 g total fat, 15 g saturated fat, 70 mg cholesterol, 400 mg sodium, 0 g fiber. Calories from fat: 270.