

# Lemon Pie Cheesecake Dip

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## Servings: 20

*1 package (8 ounce) cream cheese*

*1/2 cup heavy whipping cream*

*1 can (21 ounce) lemon pie filling*

*1 cup graham crackers, crushed*

*4 tablespoons unsalted butter*

## Preparation Time: 15 minutes

### Chill: 30 minutes

Unwrap the cream cheese. Microwave for 10 seconds. In a bowl, beat the cream cheese on medium-high speed for 2 to 3 minutes until light and fluffy.

With the mixer turned off, add the heavy whipping cream. Slowly mix on low speed until the liquid has been incorporated. Turn the mixer to medium-high. Beat for 2 to 3 more minutes.

Add the lemon pie filling. Mix until combined.

In a food processor, grind the graham crackers into a fine crumb. Pour into a microwave safe bowl.

Add butter to the bowl with the graham crackers. Microwave for 30 seconds until the butter is melted. Stir to combine.

Pour half of the graham cracker/butter mixture in the bottom of a bowl. Layer half of the cheesecake mixture on top. Top with the remaining graham crackers and cheesecake mixture.

Refrigerate for 30 minutes before serving.

Serve with shortbread cookies, graham crackers or pie crust chips for dipping.

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Per Serving (excluding unknown items): 235 Calories; 12g Fat (44.1% calories from fat); 3g Protein; 30g Carbohydrate; trace Dietary Fiber; 66mg Cholesterol; 133mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.