

Lemon Sour Cream Pie

Dot E Snider

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1/2 cup sugar
2 tablespoons cornstarch
1 envelope unflavored gelatin
1 cup milk
1 teaspoon lemon peel, finely peeled
1/4 cup lemon juice
3 egg yolks, slightly beaten
3 tablespoons butter or margarine, softened
1 package (8 ounce) cream cheese, softened
1/2 cup powdered sugar
1 carton (8 ounce) sour cream
1 teaspoon vanilla
1 nine-inch baked pie shell
whipped cream (for serving)*

For the filling: in a medium saucepan, combine the sugar, cornstarch and gelatin. Gradually stir in the milk. Add the lemon peel, lemon juice, egg yolks and butter. Cook, stirring, over medium heat until the mixture is thickened and bubbly.

Reduce the heat. Cook and stir for 2 minutes more. Remove from the heat. Cool.

In a large bowl, beat the cream cheese until softened. Add the powdered sugar. Beat until light and fluffy. Beat in the sour cream and vanilla. Stir in the lemon mixture.

Pour the filling into the baked pie shell.

Chill until set.

Serve with a dollop of whipped cream.

Per Serving (excluding unknown items): 2970 Calories; 187g Fat (55.7% calories from fat); 48g Protein; 286g Carbohydrate; 1g Dietary Fiber; 1121mg Cholesterol; 1520mg Sodium. Exchanges: 1 Grain(Starch); 3 1/2 Lean Meat; 1/2 Fruit; 1 1/2 Non-Fat Milk; 35 Fat; 16 Other Carbohydrates.