

# Lemon Cream Pie

Serving Size: 1 slice

Serves: 8

## Ingredients

2 eggs, at room temperature  
3 tablespoons lemon juice  
2 tablespoons margarine, melted  
2 teaspoons lemon zest  
3 drops yellow food coloring (optional)  
1 cup cold water  
6 tablespoons sugar  
3 tablespoons cornstarch  
3 packets Splenda sugar substitute  
 $\frac{1}{8}$  teaspoon salt  
1 graham cracker crust  
1 cup sugar free, fat free, whipped topping

## Directions

Separate eggs and discard the whites.

Mix lemon juice, margarine, lemon peel and food coloring in a small bowl.

In a medium saucepan, combine water, sugar, cornstarch, Splenda and salt. Whisk until smooth. Heat over medium-high heat, whisking until mixture begins to boil. Reduce heat to medium. Boil 1 minute, stirring constantly; remove from heat.

Stir  $\frac{1}{4}$  cup hot sugar mixture into egg yolks; whisk until blended. Slowly whisk egg yoke mixture back into hot sugar mixture. Cook over medium heat 3 minutes, whisking constantly. Remove from heat. Stir in lemon juice mixture until blended. Pour into graham cracker crust and chill.

Top with whipped topping and serve.

## Exchanges per serving:

1 Starch, 1 Fruit, 2 Fats

## Nutrients per serving:

Calories: 223

Calories from fat: 96

Total Fat: 11g

Saturated Fat: 3g

Cholesterol: 52mg

Sodium: 1157mg

Carbohydrate: 31g

Dietary Fiber: 0g

Protein: 2g