

Lemon Cream Dream Pie

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Recipe from: Michelle Day

Here's what you need:

1 single recipe pie crust or store bought crust
1 - 8 oz. cream cheese, at room temperature
1/2 cup sugar
Zest of 1 lemon
10 oz. lemon curd
8 - 16 oz. Cool Whip (depending on how full you want your pie)

Preheat oven to 425 degrees

Make a single pie crust or using a store bought crust place in a 9 inch pie dish and make a pretty fluted edge or other design.

Prick the bottom and sides of the crust with a fork. Place a piece of parchment into the crust and fill with pie weights or dry beans to help the crust keep it's shape. Bake for 10 minutes

Remove the parchment with pie weights carefully and set aside. Continue cooking the crust an additional 2 - 3 minutes or until golden and cooked through.

Set aside to cool completely (about 1 hour).

When the crust is completely cool make the filling.

In a medium bowl beat the softened cream cheese with the sugar until smooth.

Add lemon zest and curd and beat until completely smooth.

Next add the container of Cool Whip and mix until incorporated.

Pour into cooled crust and cover with plastic wrap and refrigerate for 3 - 4 hours before serving.

Serves 8 - 10

Enjoy!