

Lemon Cheese Pie

1/2 cups Cream
1 Tbsp sugar
pinch of salt

8 oz cream cheese (room temp). *
1/4 cup lemon juice (or *milk 1 tsp vanilla)
2 eggs
1 cup commercial sour cream
1 Tbsp sugar
1 Tbsp grated lemon rind

Heat oven 350° - grease 9" pie plate
Beat cheese with beater, add lemon
juice & salt - mixing well with fork.
Add eggs - gradually add sugar - &

pour into crust. Bake 20 mins.

Remove & cool 5 mins.

Combine sour cream - 1 tbsp
sugar & lemon rind & spread over
cheese. Return pie to oven & bake
10 mins more. Chill 5 hrs or least.

* If substituting milk omit
sour cream topping - use favorite topping
& bake 30 mins