

Summer Holiday Pie

- 1 Graham Cracker Pie Crust
- 8 ounces softened cream cheese
- 8 ounces lemon curd (prepared or commercial)

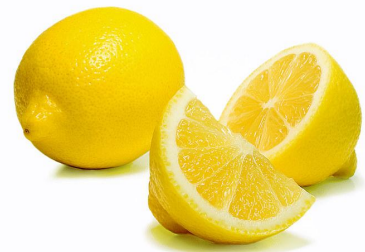
Plenty of raspberries and blueberries.

Whisk together cream cheese and lemon curd until well-blended and light and fluffy. Pour mixture into baked and cooled pie crust. Refrigerate until chilled.

Remove from the refrigerator and decorate with berries. Use a decorative pattern of your choice. Keep refrigerated before and after serving.

Lemon Curd

- 3 Lemons
- 1 ½ Cups Sugar
- ¼ Pound Unsalted Butter, room temperature
- 4 Extra-Large Eggs
- ½ Cup Lemon Juice (from 3-4 Lemons)
- ⅛ Teaspoon Kosher Salt



Using a rasp zester, remove the zest of 3 lemons and whisk into 3 cups sugar.

Cream the butter until light and fluffy in the bowl of a standing mixer using the paddle attachment. Then beat in the sugar and lemon mixture. Add the eggs, one at a time, beating and incorporating after each addition. Then add the lemon juice and salt. Mix until combined.

Pour the mixture into a 2-quart saucepan and cook over low heat until thickened (about 10 minutes), stirring constantly. The lemon curd will thicken at about 170 degrees F, or just below simmer. Remove from the heat and cool or refrigerate.

(Alternately, one may buy prepared lemon curd from Trader Joe's)

Graham Cracker Crust

- 1 ½ cups finely ground graham cracker crumbs*
- ⅓ cup white sugar*
- 6 tablespoons butter, melted
- ½ teaspoon ground cinnamon (optional)

Mix graham cracker crumbs, sugar, melted butter until well blended. Press mixture into an 8 or 9 inch pie plate.

Bake at 375 degrees F for 7 minutes. Cool. If the recipe calls for an unbaked pie shell, just chill for about an hour. One may also freeze unbaked pie shells before baking. Some recipes say to bake the crust at 350 degrees F for 10 minutes.

* Other cookies/crackers that can be used in making pie crusts: Digestive biscuits, vanilla wafers, ginger snaps, animal crackers, oreo cookies (without the icing in between), crushed cereal (Chex or Cornflakes).

* One may exchange granulated sugar for light brown sugar or turbinado sugar.