

Lemon Cheese Pie or Tarts
1 pie or 12-14 tarts

| Tools and Utensils | | |
|---|------------------|--|
| Food Processor with a blade attachment | | |
| Liquid measuring cup | | |
| Bowl scraper | | |
| Measuring cup | | |
| Measuring Spoons | | |
| Ingredients | Amounts | |
| Graham Cracker Crust | 1 | <ol style="list-style-type: none"> 1. In the food processor bowl, process cream cheese until light and fluffy. 2. Add sweetened condensed milk and mix until smooth. <u>Scrape sides and bottom of bowl often to incorporate cream cheese.</u> 3. Add lemon juice and food coloring 4. Mix until smooth. 5. Pour and smooth into the pie crust or portion $\frac{1}{4}$ c. into each tart shell, and jiggle slightly to level. 6. <u>The mixture will firm up quickly.</u> 7. Refrigerate 2 hours or over night. 8. To serve, garnish with a dollop of whipped cream or topping and fresh fruit. 9. Refrigerate leftovers. |
| Graham Cracker Pie Tarts | 12-14 | |
| Filling: | | |
| Cream cheese, softened | 2-8 oz. pkg. | |
| Sweetened condensed milk | 1-14 oz. can | |
| Lemon juice | $\frac{1}{3}$ c. | |
| Yellow food coloring | 1-2 drops | |
| Whipped cream or topping | | |
| Fresh berries such as blueberries, strawberry halves, raspberries or blackberries | | |