

3-Layer Strawberry, Lemon, Cream Cheese Pie

Crust Ingredients:

1 ½ cups Graham Cracker Crumbs

2 Tbsp. granulated Sugar

1/3 cup unsalted butter, melted

Filling Ingredients:

3 ounces Cream Cheese, room temperature

1 (3 ¼ or 4 ounce) pkg. Lemon Pudding & Pie Mix

1 (3 ounce) pkg. Strawberry Jello-O

2 cups fresh Strawberries, washed, hulled and sliced

To make crust:

Preheat oven to 350°F. In a medium mixing bowl, combine Graham Cracker crumbs, sugar and melted butter. Stir until thoroughly mixed and mixture is crumbly. Pour the crumb mixture into a 9 inch deep dish pie pan. Using the back of a large spoon or the flat bottom of a measuring cup or drinking glass, press the crumb mixture firmly and evenly across the bottom and against the sides of the pie pan.

Bake 10 minutes. The edges may be just slightly browned, but you do not want the edges or crust to over-brown. Remove from oven. Cool completely on a wire cooling rack.

To make filling:

Carefully spread cream cheese over bottom of baked and cooled graham cracker crust.

Prepare and cook lemon pudding according to directions on the package. Cool for a few minutes, and then pour over cream cheese in the graham cracker crust. Refrigerate 1 to 2 hours or until pudding is chilled and firm.

Prepare strawberry Jell-O according to directions on the package. Refrigerate until mixture is as thick as unbeaten egg whites. Fold strawberries into Jell-O, and then pour Jell-O mixture over the chilled lemon pudding. Refrigerate at least 2 hours or until Jell-O is chilled and firm.

Yields: 6-8 servings

Recipe courtesy of www.thebakingpan.com.