

# PieADay.com

## Lemon Supreme Pie

### Ingredients:

Prebaked graham cracker crust

1 1/4 cups sugar

6 tbsp cornstarch

1/2 tsp salt

1 1/4 cups water

2 tbsp butter

2 tsp lemon zest

1/2 cup lemon juice

2 tbsp lemon juice

11 oz. soft cream cheese

3/4 cup confectioners' sugar

### Whipped cream

1 1/2 cup heavy whipping cream

2-3 tbsp confectioners' sugar

few drops of vanilla extract

### Directions

Start with 3/4 cup of sugar in a saucepan. Add your cornstarch and salt and mix together well. Add your water and place your saucepan over medium heat. Bring to a boil and add your remaining sugar. Continue mixing until a thick custard forms. Remove from the heat and add your butter, lemon zest, and lemon juice. Mix together thoroughly and set aside. To make your whipped cream cheese filling first chill a bowl and your beaters in the refrigerator. In your bowl add your heavy whipping cream, confectioners' sugar, and vanilla extract. Beat with your mixer until your whipped cream forms. In another bowl add your cream cheese and add your confectioners' sugar over it. Mix the cream cheese and sugar together as best you can and fold in your whipped cream. Mix in your lemon juice and mix one last time. Grab your graham cracker crust and spread your cream cheese whipped filling along the bottom, but leave a little for a garnish. Grab your lemon custard and spread over your cream cheese filling. Put the rest of your cream cheese filling in a pastry bag and garnish to your liking. Refrigerate over night and serve.