



Luscious Lemon Cream Cheese Cake

After something spicy, follow with something sweet. The cool flavours of this cheesecake are a perfect finish to a zesty meal.

8 - 12 servings



Average

up to 40 Min.



Ingredients:

Crust:

1 frozen deep-dish pie shell (9"/23 cm)

Cake filling:

1 pouch Shirriff Lemon Pie Filling
0.3 cup cold water
1.75 cup boiling water
2 eggs
1 package cream cheese (250g, softened)

- 1 Thaw and bake pie shell according to package directions. Cool.
- 2 Cook lemon pie filling according to package directions, but use 2 whole eggs, 1/3 cup (75 mL) cold water and 1 3/4 cup (425 mL) boiling water. Cool 5 minutes.
- 3 Beat cream cheese until smooth. Reserve 1 cup (250 mL) pie filling for top. Gradually blend remaining pie filling into cream cheese. Pour into crust; refrigerate 15 minutes.
- 4 Spread reserved pie filling over top. Refrigerate 3 hours. Garnish with whipped cream and lemon slices, if desired.

