



Noreen's Kitchen

Lemon Supreme Pie

Ingredients

1 9 inch deep dish pastry pie crust, baked	1 teaspoon vanilla extract
2, 8 ounce bricks, cream cheese, softened	1 tablespoon lemon juice
1 cup heavy cream	2 cups lemon curd or pie filling
1 cup confectioners (powdered) sugar	Whipped cream for decoration

Step by Step Instructions

Whip cream cheese until light and fluffy with an electric mixer.

Add confectioners' sugar and blend well to combine.

Add lemon juice and vanilla and blend again to incorporate. Set mixture aside.

Whip cream to stiff peaks.

Fold whipped cream into the cream cheese mixture until there are no streaks and the mixture is light and fluffy and smooth.

Pour the cream cheese mixture into the pie shell.

Spread lemon curd or pie filling over the cream cheese layer evenly.

Refrigerate for at least two hours before decorating with whipped cream swirls.

This pie is best made a day in advance or chilled for no less than 8 hours before slicing.

Pie should always be refrigerated.

Enjoy!