

Lemon Meringue Cheesecake

Creamy lemon cheesecake pie topped with whipped cream or meringue rivals lemon meringue pie

Yield:

8 servings

Ingredients:

12 oz cream cheese, softened

4 oz sour cream

3/4 c sugar

2 eggs

2 T fresh lemon juice

Zest of one lemon

one

9-inch graham cracker pie crust (You can make your own by combining 1 c

graham cracker crumbs, 2 T sugar, and 4 T melted butter)

Whipped cream, for topping

Instructions:

1. In large bowl, beat cream cheese, sour cream, sugar, and eggs. Add lemon juice and zest, and beat until smooth.

2. Pour into pie crust and bake at 350 degrees for 40-45 minutes. Remove from oven and let cool.

3. Chill for at least 4 hours before serving. Top with whipped topping to serve.



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This recipe is from Tammy's Recipes.