



LIGHT & LUSCIOUS LEMON BERRY ICEBOX PIE

SERVES: 8 **READY IN:** 3:00 **PREP TIME:** :15 **COOK TIME:** :15

INGREDIENTS:

For crust

- 1 ½ cups finely ground vanilla wafers
- 5 tbsp butter, melted
- 1/3 cup sugar

For filling

- 8 oz package cream cheese
- 10 oz jar prepared lemon curd
- ¼ cup sugar
- ½ tsp vanilla extract
- 10 oz container truwhip whipped topping
- 1 ½ cups fresh raspberries
- 2 tbsp powdered sugar

DIRECTIONS:

1. Preheat oven to 350° F.
2. To make crust, stir together vanilla wafer crumbs, melted butter, and sugar until thoroughly combined. Press mixture onto bottom and up sides of a deep-dish pie plate. Bake for 15 minutes, or until lightly golden brown. Cool completely on rack.
3. To make filling, beat cream cheese using an electric beater until smooth and creamy. Add lemon curd, sugar, and vanilla, and continue beating until completely combined. Gently fold in truwhip with a spatula.
4. To assemble pie, spoon filling into cooled crust, smoothing with a spatula. Arrange raspberries decoratively on top of pie. Sift confectioner's sugar over berries. Refrigerate at least 2 hours and keep refrigerated until ready to serve.