

Cream Cheese Pie

No Baking & No Eggs

by Toni Cabat

I always bake 1-2 items for our Hospitality Table, but faced a challenge for our summer picnic. In this freezing temperature, you might not recall how hot our summer was which meant I was not turning on the oven for any reason. So, I searched for a non-bake recipe which now meets another purpose, no eggs- Cream Cheese Pie. It seemed to be a hit at the summer picnic but everyone hoped it was a Key Lime Cream Cheese Pie, but it was Lemon. I have since made it for the Hospitality Table, even in cooler months as a Lime Cream Cheese Pie and is always gone within minutes. Last time I made a pumpkin pie and many were disappointed since they got used to the Cream Cheese Pie.

Ingredients:

Pie Crust, graham cracker is good. Must be cool.

8 oz of Cream Cheese

Can of condensed milk (14 oz)

One teaspoon of vanilla extract

Two freshly squeezed Lemons(or if you want Lime Cream Cheese pie, then 2 squeezed Limes- Key Limes are hard to find)

Procedure

Take the cream cheese out for about 1 hour to soften a bit. Put into mixer, add all of the condensed milk, vanilla extract and lemon or lime juice

Whip it until all lumps are blended in. Use a scrapper to bring up any on bottom of bowl.

Refrigerate for 24-36 hours and do not take out of refrigerator until ready to serve, so it is set. Enjoy!