

# Strawberries and Cheese Pie

## Ingredients:

- 1 (9-inch) prepared graham cracker piecrust
- 4 ounce reduced-fat cream cheese
- 1/4 cup reduced-fat sour cream
- 2 tablespoons extra fine sugar
- 1 teaspoon grated lemon zest
- 1/2 teaspoon vanilla extract
- 1 pound of strawberries
- 1/2 cup strawberry fruit spread
- 1 teaspoon lemon juice

## Directions:

1. Preheat the oven to 350°F.
2. Place crust on baking sheet and bake for 8 minutes, or until golden and fragrant. Transfer to wire rack and cool completely. This can be done 8 hours in advance.
3. Place cream cheese, sour cream, sugar, lemon zest and vanilla in small bowl. Blend until combined and smooth, using hand mixer on medium speed or wooden spoon. Spread cheese mixture evenly over bottom of piecrust. Refrigerate until set, 1-2 hours.
4. Just before serving, cut off tops of strawberries. Halve largest, prettiest ones and place in bowl. Cut remaining berries lengthwise in quarters and place in another bowl. Melt fruit spread in bowl in microwave, or in small saucepan over medium heat, stirring often. Mix in lemon juice, if using, and divide hot fruit spread between two bowls of berries. Using fork, toss until fruit is coated and glistening.
5. Spoon quartered fruit into the center of pie over cheese, turning most pieces cut-side down as you spread them out. Arrange larger halves in circle around edge of pie, with flat side facing rim of crust and pointing toward the center of the pie. Spoon on any fruit spread remaining in bowls to fill in open spaces. Serve pie within one hour after removing from the refrigerator.

Nutrition Facts	
Serving Size 1 piece each (57g)	
Servings Per Container 8	
Amount Per Serving	
<b>Calories</b> 110	<b>Calories from Fat</b> 40
<b>% Daily Value*</b>	
<b>Total Fat</b> 4.5g	<b>7%</b>
Saturated Fat 2.5g	<b>13%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 90mg	<b>4%</b>
<b>Total Carbohydrate</b> 17g	<b>6%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 12g	
<b>Protein</b> 2g	
Vitamin A 4%	• Vitamin C 10%
Calcium 2%	• Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

For more information, please contact:

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Source: [aicr.org/healthyrecipes](http://aicr.org/healthyrecipes)

