

Auntie Nancy's Lemon Cloud Pie

1 pie crust (graham cracker or cooked pastry)

FILLING:

3 cups sugar

3 tblsp cornstarch

1 cup water

1/3 cup lemon juice (juice from 2-3 fresh lemons)

2 egg yolks, slightly beaten

4 oz. Cream cheese, cubed, softened

½ cup whipping cream, whipped

Topping – ½ - 1 cup whipping cream whipped

In medium saucepan combine sugar and cornstarch and mix well. Stir in Water, lemon juice and egg yolks. Cook over medium heat until mixture boils and thickens, stirring constantly. Boil 1 minute. Add cream cheese and lemon peel, stirring until cream cheese is melted and mixture is smooth. Cool.

Whip ½ cup cream until soft peaks form, fold into lemon mixture. Spoon mixture evenly into cooled baked shell. Cover surface with plastic wrap. Refrigerate for at least 6 hours or overnight. Spoon whipped cream over filling. Garnish as desired. Store in refrigerator. 8 servings.

Lime juice can be substituted for lemon juice for a Lime Cloud Pie .. add green food coloring if a green tint is desired.