

# Fresh Strawberry Cream Pie

1 quart fresh medium strawberries  
1 tablespoon EQUAL® SPOONFUL\*  
pastry for single-crust 9-inch pie, baked  
1 package (8 ounces) reduced-fat cream cheese  
softened  
1/3 cup vanilla-flavored light nonfat yogurt  
1/4 cup EQUAL® SPOONFUL\*\*  
1 tablespoon lemon juice

## DIETARY EXCHANGES:

½ Starch, ½ Fruit, 2 Fat

## NUTRIENTS PER SERVING:

Cal.: 212	Cal. from Fat: 50%
Total Fat: .11 g	Sat. Fat: 6 g
Carb.: 21 g	Protein: 4 g
Chol.: 18 mg	Sodium: 239 mg
Fiber: 2 g	

\*May substitute 1 ½ packets Equal® sweetener.

\*\*May substitute 6 packets Equal® sweetener.

1. Remove stems from several strawberries and slice to make 1 cup. Toss with 1 tablespoon Equal® Spoonful. Spread on bottom of baked pie shell.

2. Beat cream cheese, yogurt, 1/4 cup Equal® Spoonful and 1 tablespoon lemon juice until smooth and fluffy. Spread over sliced strawberries in pie shell. Remove stems from all but 1 large strawberry. Cut berries lengthwise in half. Place, cut side down, over cream cheese mixture, around outer edge of pie crust, with pointed end of berry facing center of pie. Make several thin slits in last whole berry starting near top and going to pointed end. Press gently with fingers to form “fan.” Place in center of pie.

Refrigerate pie at least 4 hours before serving.

*Makes 8 servings*

Source: Diabetic Cooking Magazine

