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*If Veterans don't help Veterans, who will?*

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## ***No Bake Lemon Cheese Pie***

- 16 Ounces light cream cheese
- 7 Ounces low fat Greek yogurt
- 2/3 Cup sugar
- 1 Tsp vanilla
- 1 Lemon juice and zest
- 10 Ounces lemon curd

### **FOR THE CRUST**

- 1 1/4 Cups gluten free Bisquick
- 5 Tbsp cold diced butter
- 4 Tbsp boiling water

- 1) Preheat the oven to 400 degrees F.
- 2) In a large bowl combine the gluten free Bisquick and diced butter and using either a pastry blender or two knives work the butter into the dry mixture until you have a texture resembling coarse crumbs. Add the boiling water and stir with a rubber spatula until a soft dough forms. My dough was pretty crumbly and never really formed a ball.
- 3) Empty the dough mixture into a deep dish pie plate and press the dough firmly along the bottom and up the sides of the pan.
- 4) Refrigerate the formed crust for 30 minutes then bake it for 15 minutes. Cool the crust on a wire rack until completely cool before filling the pie.
- 5) To make the pie filling, beat together the cream cheese, yogurt, sugar, vanilla, and the juice and zest of the lemon until smooth.
- 6) Empty the pie filling into the prebaked crust and smooth it out on top then cover and refrigerate for at least 2 hours to partially set before topping with the lemon curd.
- 7) Vigorously stir the lemon curd to loosen it before spreading it over the entire pie.
- 8) Chill the pie for at least 4 more hours to set before slicing and serving.

