

Fresh Strawberry Cream Pie

1 quart fresh medium strawberries
1 tablespoon Equal Spoonful*
Pasty 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
*May substitute 1 1/2 packets Equal Sweetener
**May substitute 6 packets Equal Sweetener

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

Beat cream cheese, yogurt, 1/4 cup Equal Spoonful, and strawberries in pie shell. Remove stems from all but one 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 tin slits in last whole berry starting near top and going toward pointed end.

Press gently with fingers to form "fan". Place in center of pie.

Refrigerate pie at least 4 hours before serving

Courtesy of
Dr. Catherine A. Hebert
(985) 626-0111