

No Bake Cream Cheese Pie

FROM THE KITCHEN OF AHNA @HAMMERSNHUGS.COM



INGREDIENTS:

8 OZ LOW FAT CREAM CHEESE
½ C SUGAR
2 C LIGHT WHIPPED TOPPING
1C FRESH FRUIT CUT ON TOP

GRAHAM CRACKER CRUST:

1 PACK GRAHAM CRACKERS, CRUSHED
6 T SOFTENED BUTTER
⅓ C SUGAR
BAKE AT 375F FOR 7 MINS.

DIRECTIONS:

WHIP TOGETHER THE CREAM CHEESE, SUGAR AND WHIPPED TOPPING. FOLD INTO COOLED GRAHAM CRACKER CRUST. PLACE IN THE FREEZER TO HELP SET ESPECIALLY IF USING AN ALL-NATURAL WHIPPED TOPPING. REMOVE PRIOR TO SERVING TO SOFTEN SLIGHTLY. ADD FRESH FRUIT OF CHOICE AND DRIZZLE WITH MELTED CHOCOLATE OF CHOICE OR LEFTOVER CHOCOLATE FONDUE!

TO FREEZE:

PREPARE AS DIRECTED AND SEAL TIGHTLY WITHOUT THE FRUIT OR CHOCOLATE DRIZZLE. PLACE IN FREEZER. REMOVE PRIOR TO SERVING AND ADD THE FRUIT AND CHOCOLATE AS INSTRUCTED ABOVE.

MACROS PER SERVING: 168 CALS 23G NET CARBS 25G FAT 0G PROTEIN