

LEMON-BLUEBERRY CREAM PIE

From Leanna (Meyer) Arbogast

CRUST:

1 2/3 cups graham cracker crumbs

1/4 cup sugar

1/3 cup butter or margarine, melted

mix together and press evenly in bottom and up sides of a 9-inch pie plate

1 (8ounce) package cream cheese, softened

1 (14 ounce) can sweetened condensed milk

1/4 cup powdered sugar

1 (3.4 ounce) package lemon instant pudding mix

2 tsp. Grated lemon rind

1/2 cup fresh lemon juice

2 T blueberry preserves

1 pint fresh blueberries

1 cup whipping cream

Beat cream cheese, milk and powdered sugar at medium speed with an electric mixer until creamy. Add pudding mix, rind and juice; beat until blended. Spread half of lemon mixture evenly into prepared crust.

Stir together blueberries and preserves: spread evenly over lemon mixture. Spread remaining lemon mixture over blueberry mixture: cover and chill 2 hours or until set.

Beat whipping cream with an electric mixer until soft peaks form, and spread around outer edge of pie. Garnish, if desired, with lemon slices and blueberries