



## key Lime Pie-lowfat

Servings: 0 servings

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### Ingredients

- 1/2 c graham cracker crumb
- 6 about 6 cookie squares
- cooking spray
- 1 32oz plain fat free yogurt
- 1/3 c all purpose flour
- 1 c sugar
- 2 t vanilla extract
- 1 T grated lemon rind
- 1/3 c fat free sour cream
- 1 8 oz blocks 1/3 less fat cream cheese softened
- 1 8 oz carton egg substitute

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### Directions

- 1/ Firmly press crumbs into the bottom and up the sides of a 9" springform pan coated with cooking spray
2. Place a colander in a 2 qt. glass measure or a medium bowl line the colander with four layers of cheesecloth, allowing cheesecloth to extend over otu side edges of the bowl. Spoon yogurt into the colander . Cover loosely with plastic wrap and refrigerate 12 hours. Spoon yogurt cheese into a bowl and discard the liquid.
3. preheat ove to 350
4. Lightly spoon flour into a dry measuring cup and level with a knife. Combine drained yogur, flour and the next 5 ingredients (flour through cream cheese) in a large bowl: beat at medium speed of a mixer until blended. Slowly add egg substitute and beat until combined . Pour cheese mixture into prepared crust. Place in a large shallow baking pan and add hot water to pan toa depth of 1 inch. Bake at 350 for 1 hour and 10 minutes. Remove sides from pan and cool to room temperature. Cover and chill at least 8 hours.

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