

Mandarin Cheese Pie

Ingredients

- 1 9-inch baked pie shell
- 1 (3 oz) package Neufchatel cheese
- 1 Tbsp skim milk
- 2 (10 1/2 oz each) cans dietetic mandarin oranges
- 1 Tbsp cornstarch
- 1 Tbsp non-calorie sweetener solution
- 1/4 tsp almond extract
- Yellow food coloring

Instructions

1. Blend cheese and milk until smooth. Spread over bottom of cooled pie shell and chill.
2. Drain orange segments, reserving liquid. Place oranges over the cheese in the pie shell.
3. If necessary, add water to the liquid from the oranges to make a cup.
4. Slowly add orange liquid to cornstarch in a small saucepan. Add non-caloric sweetener; cook over medium heat, stirring constantly, until thickened. Remove from heat and cool.
5. Add almond extract and food coloring. Pour over orange segments in pie shell; chill until set.
6. Makes six servings of 176 calories per serving.

MANDARIN CHEESE PIE

A (3 ounce) package	A tablespoon cornstarch
Neufchatel cheese	A tablespoon non-calorie
A tablespoon skim milk	sweetener solution
A 9-inch baked pie shell	1/4 teaspoon almond
2 (10 1/2 ounce each) cans	extract
dietetic mandarin	Yellow food coloring
oranges	

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