



Creamy Blueberry Pie

Yield: 8 slices

Ingredients:

Crust:

22 Golden OREO cookies (or any other vanilla sandwich cookie)
3 Tbsp. butter, melted

Blueberry Filling:

1 (8 oz.) pkg., cream cheese, room temperature
1/4 c. sugar
1 c. blueberry pie filling
1 1/2 c. fresh blueberries, rinsed
zest of 1 lemon
8 oz. (half of a 16 oz. carton) frozen whipped topping, thawed

Toppings:

4-6 oz. remaining whipped topping, thawed
1 c. fresh blueberries, rinsed
lemon zest curls

Preheat oven to 350 degrees.

In a food processor, crush the OREO's. Stop the processor and pour in the melted butter. Pulse for 10-15 more seconds to combine the crumbs and butter. Mixture should resemble gravel. Pour crumbs into a 9" pie plate and firmly press into the bottom and sides of the plate. Bake the crust for 7-9 minutes. Remove from oven and let come to room temperature. NOTE: You can eliminate the baking by using a pre-made cookie crust.

For the filling: With a hand or stand mixer, cream together the cream cheese and sugar until smooth. Add in the blueberry pie filling and lemon zest, and mix at the lowest speed, just until combined. Stop to scrape the sides of the bowl. Gradually add in the 8 oz. of whipped topping (half of a 16 oz. container). Fold together until well combined. Fold in the fresh blueberries. Spread the filling into the cooled crust and refrigerate for at least 2 hours or overnight.

Just before serving, top the pie with the remaining whipped topping. For a garnish, top with additional blueberries and lemon zest curls. Slice and serve. Refrigerate any leftovers.