

BLUEBERRY YOGURT CHEESE PIE

Graham Cracker Crust (See Recipe below)

8oz cream cheese, softened
½ Cup sugar
3 Eggs
2 Tsp vanilla extract
¼ Tsp salt
2 Cups plain yogurt
1 ½ Cups "Sierra Cascade" Blueberries (may substitute with peaches, nectarines, raspberries, etc.... but really, why?)

Preheat oven to 350°F.

In a large bowl of an electric mixture, beat cream cheese and sugar until smooth. Beat in eggs, one at a time; then beat in vanilla and salt. With mixer on lowest speed, fold in yogurt and fruit just until blended.

Pour filling into crust. Bake until top feels dry when touched and filling jiggles only slightly in center when pan is gently shaken (35-40 minutes*). Place on a rack and let cool to room temperature; then refrigerate for at least 4 hours or up to 24 hours. Top with any remaining berries or fruit.

Servings = 8-10

Graham Cracker Crust:

1-1/2 cups crushed graham cracker crumbs (24 squares)
1/4 cup sugar (If you prefer a darker crust you can substitute Brown Sugar)
1/3 cup butter, melted

In a small bowl, combine the crumbs and sugar; add butter and blend well. Press onto the bottom and up the sides of an ungreased 9-10 in. pie plate.

Refrigerate for 30 minutes before filling, or bake at 375° for 8-10 minutes or until crust is lightly browned. Cool on a wire rack before filling. Yield: 1 pie crust (9 inches).

Chef Paul H. Kamian, with a few editorial edits by his wonderful sister, Armen.