



Skinny Lemon-Lime Pie Parfaits

Yield: 6 servings

Ingredients:

- 3/4 oz Lemon Juice
- 3/4 oz Lime Juice
- 2 Eggs, Extra Large
- 1/2 C Granulated Sugar
- 1 1/2 oz Butter, Unsalted
- 3 C Plain Nonfat Greek Yogurt
- 3 C Whipped Cream
- 1/4 C Graham Cracker
- 1/4 C Shortbread Cookies

Directions:

1. In a medium mixing bowl, cream together granulated sugar and unsalted butter with a rubber spatula.
2. Fold in eggs one at a time and mix until eggs are thoroughly combined.
3. Whisk the lemon and lime juice in to the mixture.
4. Transfer the mixture in to a medium sauce pan set to medium heat.
5. Whisk constantly for 10 minutes or until the mixture thickens (thickening will occur at 175 degrees F).
6. Transfer the mixture in to a storage container and allow to cool under refrigeration.
7. Combine whip cream, yogurt, and lemon curd in a large mixing bowl; Gently fold ingredients together with a rubber spatula until smooth and ingredients are thoroughly mixed.
8. Combine crumbled graham crackers and shortbread cookies in a medium mixing bowl
9. Mix until ingredients are thoroughly combined.
10. For each parfait, layer the ingredients in the following order, 1/4 Cup(s) of lemon-lime yogurt custard, 1 Tbsp(s) of graham cracker & shortbread crumble, 1/4 Cup(s) of lime yogurt custard, 2 Tbsp(s) of whipped cream, and 1/4 tsp(s) of fresh lime zest.

Recipe and photo courtesy of Danone