

Lemon Coupe

Fruit Layer:

Sprinkle 6 packets of Equal over 2 cups of sliced fresh or frozen unsweetened fruit (strawberries, peaches, raspberries or blueberries)

Lemon Custard Layer:

$\frac{3}{4}$ cup Water

$\frac{1}{4}$ cup Lemon Juice

3 Tbsp. Lite Margarine

2 Tbsp. Cornstarch

3 Eggs

16 Packets Equal

Mix water, lemon juice and margarine in pan. Heat to boiling. Beat eggs until creamy; add cornstarch and mix thoroughly. Stir a small amount of hot mixture into eggs then whisk eggs into hot mixture. Bring to boil, stirring constantly. Remove from heat, stir in 16 packets of Equal. Chill.

Lemon Mousse Layer:

$\frac{1}{2}$ Container Fat Free Coolwhip

2 Tbsp. Lemon Juice

1 Tbsp. Grated Lemon Peel

5 Packets Equal

Fold lemon juice, lemon peel and Equal into whipped topping. Chill.

When ready to serve, divide fruit among 8 dessert dishes. Spoon cold lemon custard on fruit. Top with lemon mousse. Garnish with lemon slice. Makes 8 servings, $\frac{1}{2}$ cup each.

Calories per serving: 118

Exchanges: $\frac{1}{2}$ lean meat, $\frac{1}{2}$ starch, 1 fat