

Creamy Raspberry Pie

SOURCE: QUICK COOKING, May/June 2001 (Lorna Nault - Chesterton IN)

INGREDIENTS:

1 pkg (3 oz) raspberry gelatin
1/2 C boiling water
1 C frozen vanilla yogurt
1 C fresh OR frozen unsweetened raspberries
1/4 C lime juice
2 C whipped topping
1 Graham cracker crust (9")
Lime slices + more raspberries and whipped topping (optional)

DIRECTIONS:

In bowl, dissolve gelatin in boiling water – stir in frozen yogurt till melted – add raspberries + lime juice – fold in whipped topping – spoon into crust – refrigerate 3 hours or till firm – garnish with lime, raspberries + whipped topping if desired.

Yield: 8 servings