

Simple Summer Fresh Fruit Pie Hands-on - 25 min. 2 pies, 8 servings each

Here's a simply gorgeous (and easy!) dessert. One summer weekend at the lake, my husband suggested we eat the pie first, since it looked so good. Everyone agreed. It was so light and delicious!

1 lg pkg (0.6 oz) sugar-free strawberry gelatin
2 cups boiling water (as called for on box)

3 hours before serving or night before:

Place gelatin in a medium bowl, add boiling water and stir to dissolve.
(You will not be adding the cold water as called for on the box.)

1 lg pkg (5.1 oz) instant vanilla pudding
1½ cups skim milk (instead of 3 cups called for on package)

In a large bowl, mix together with an electric mixer. It will be thicker than usual.
Add the dissolved gelatin and mix until smooth.

2 lg (9 oz each) graham cracker crusts, regular or chocolate
1 quart fresh strawberries, cleaned and left whole
2 bananas, sliced
4 fresh peaches or nectarines, sliced into wedges
1 pint fresh blueberries, washed and drained

Place fruit attractively to fill crust, using in order listed.
Pour 1/2 of the pudding mixture over each pie.
The pudding mixture will seep between each piece of fruit.
Refrigerate until firm, about 2 hours.
Serve proudly and prepare for rave reviews.

Nutrition information for 1 slice (1/8 of pie)

Calories	250	Fat	8 g	Fiber	3 g	Sodium	372 mg	Total Carbohydrate	41 g
Calories from Fat	28%	Saturated Fat	1.5 g	Cholesterol	<1 mg	Protein	3 g	Sugars	24 g

Lickety-Split Meals
www.Zonya.com

Simple Summer Fresh Fruit Pie

Sweet Treats
285

