

Dessert

5-Minute Key Lime Pie

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Servings: 8

If you want to give your no-bake pie a golden crust, brush it with a beaten egg or egg white and bake it at 375 degrees for 5 minutes. Cool the crust before filling. Always place the baked crust on a cookie sheet prior to filling.

1/4 cup water

1 package (4 serving size) sugar-free lime flavor gelatin

2 containers (6 oz each) fat-free key lime pie yogurt

1 tub (8 oz) frozen reduced-fat non-dairy whipped topping, thawed

1 Keebler Ready Crust graham cracker reduced-fat pie crust

In a microwave-safe measuring cup, heat water on HIGH (100% power) for 45 seconds to 1 1/2 minutes or until boiling.

Whisk in the gelatin until dissolved.

In a large bowl, whisk together the gelatin mixture and yogurt.

Fold in the whipped topping.

Carefully spread the mixture in the crust.

Refrigerate for at least four hours or until set.

Garnish as desired.

Store in the refrigerator.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: .