



## Frozen Orange Cream Pie



Preparation Time: 20 minutes

Cook Time: 4 hours

Servings: 8

### Ingredients

1-1/4 cups HONEY MAID Honey Grahams, finely crushed (about 9 grahams)

1/4 cup sugar

1/3 cup margarine or butter, melted

1 quart frozen vanilla yogurt, softened

6 oz can frozen orange juice concentrate, thawed

1 cup thawed Cool Whip whipped topping

2 seedless orange slices, cut up

### Directions

MIX graham crumbs, sugar and butter; press firmly onto bottom and up side of 9-inch pie plate. Set aside.

BEAT yogurt and orange juice in large bowl with electric mixer on medium speed until well blended. Spread into crust.

FREEZE 4 hours or until firm. Top with the whipped topping and oranges just before serving. Store leftover pie in freezer.

#### Nutritional Information:

Total Fat 16.00g

Saturated Fat 9.00g

Cholesterol 35.00mg

Sodium 210.00mg

Total Carbohydrate 53.00g

Dietary Fiber 1.00g

Protein 5.00g