

# Cranberry Cream Cheese Pie

Agnes Gear

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## Servings: 8

*2 cups boiling water  
1 package (8 serving)  
cranberry flavored Jello  
1/2 cup cold water  
1/2 teaspoon ground  
cinnamon  
1/8 teaspoon ground cloves  
4 ounces cream cheese,  
softened  
1/4 cup sugar  
1/2 cup Cool Whip, thawed  
1 graham cracker crust  
1 medium apple, chopped  
1/2 cup walnuts, chopped*

In a large bowl, place the cranberry jello. Stir the boiling water into the gelatin for 2 minutes or until completely dissolved. Stir in the cold water and the cinnamon and cloves.

Refrigerate for about one and one-half hours or until thickened and a spoon drawn through leaves a definite impression.

In a small bowl, whisk the cream cheese and sugar together until smooth. Gently stir in the whipped topping. Spread on the bottom of the crust.

Refrigerate.

Stir the apple and walnuts into the thickened gelatin. Refrigerate for 10 to 15 minutes until the mixture is very thick and will mound.

Spoon the gelatin mixture over the cream cheese layer.

Refrigerate for four hours or until firm.

Store any leftover pie in the refrigerator.

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Per Serving (excluding unknown items): 132 Calories; 9g Fat (61.4% calories from fat); 3g Protein; 10g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 44mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates.