

Light and Easy Pie

Description

A very easy and light dessert.

Ingredients

- 2/3 cup boiling water
- 1 pkg any flavor 4 ounce package Jello
- 5 ice cubes
- 1/2 cup cold water
- 2 cups thawed Cool Whip
- 1 Ready-to-use-graham cracker crust

Instructions

Stir boiling water into Jello in a large bowl for at least 2 minutes until completely dissolved. Add enough ice cubes to cold water in a measuring cup to equal 1 cup. Add this to the jello and stir until gelatin is slightly thickened. Remove any unmelted ice. Add the 2 cups of Cool Whip, and stir with a wire whisk until combined. Chill mixture for at least 15 minutes to slightly firm up. Then pour mixture into the ready made crust. Chill for about 3 hours before cutting and serving. You can use the remainder of the Cool Whip to top the pie when serving.

Summary

Yield: 6

Source: Jello

Prep Time: 20 minutes

Category: Pies

Cuisine: American