Berry-Banana Cheese Pie

Ingredients

Instructions

1 package (3 ounces) strawberry-banana gelatin
1/4 cup sugar
1 cup boiling water
1 package (8 ounces) cream cheese, cubed
1 carton (8 ounces) whipped topping, thawed
1 extra-serving-size graham cracker crust (9 ounces)

Directions

In a large bowl, dissolve gelatin and sugar in boiling water. Beat in cream cheese until smooth. Fold in whipped topping. Pour into crust. Refrigerate for 2 hours or until set. Yield: 8 servings.

Nutrition Facts: 1 serving (1 slice) equals 398 calories, 23 g fat (13 g saturated fat), 31 mg cholesterol, 290 mg sodium, 43 g carbohydrate, trace fiber, 4 g protein.

Notes

I use sugar free jello. Omit the sugar. Use regular pie crust... or no crust at all for fewer calories.

Summary

Yield: 8
Source: Nancy Tuck
Prep Time: 5 minutes
Category: Desserts
Cuisine: American
Tags: Nancy Tuck, jello, cream cheese