

No-Bake Strawberry & Cream Pie

Ingredients:

Graham Cracker Crust:

1½ cups graham cracker crumbs

⅓ cup granulated sugar

2 teaspoons ground cinnamon

⅓ cup butter, melted

Strawberry Pie Filling:

1 (3 oz.) package strawberry jello

⅔ cup boiling water

½ cup cold water

½ cup ice cubes

1 (8 oz.) container Cool Whip topping

4 cups fresh strawberries, slice

Instructions:

Using a food processor, pulse graham crackers until crumbly. Mix in sugar, ground cinnamon and melted butter until crust forms.

Press graham cracker crust into a 9-inch pie dish. Place pie crust in refrigerator.

In a large bowl, add boiling water and gelatin powder. Stir gelatin powder until completely dissolved. Then, add ½ cup cold water and ½ cup ice cubes, stir until gelatin is slightly thickened.

Add cool whip topping to gelatin mixture and whisk together until light and fluffy. Stir in sliced strawberries. Refrigerate for 30 minutes or until mixture has thickened.

Add strawberry pie filling to pie crust. Refrigerate for up to 6 hours or until firm. Top with cool whip and a slice

strawberry.

source:tomatohero.com