

Strawberry Fluff Pie

Ingredients

1 box Pillsbury™ refrigerated pie crusts, softened as directed on box
1 box (4-serving size) wild strawberry-flavored gelatin
1/4 cup sugar
1/2 cup boiling water
1 container (8 oz) frozen whipped topping, thawed
2 cups sliced fresh strawberries
8 fresh strawberry halves

Directions

1 Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.

2 Meanwhile, in medium bowl, mix gelatin, sugar and boiling water until gelatin is dissolved.* Refrigerate until mixture just begins to thicken and get syrupy, 10 to 15 minutes.

3 Stir whipped topping into gelatin mixture until well blended. Fold in sliced strawberries. Spoon into cooled baked shell. Arrange strawberry halves around outer edge of pie. Refrigerate at least 2 hours or until serving time. Store in refrigerator.

source: allsimplyrecipes.com