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OREO® Key Lime Pie

Recipe Rating: ***
Prep Time: 25 min
Total Time: 3 hr 10 min
Makes: 8 servings



18 Reduced Fat OREO Chocolate Sandwich Cookies, finely crushed

2 Tbsp. butter or margarine, melted

1-3/4 cups boiling water

1 pkg. (4-serving size) JELL-O Brand Lime Flavor Gelatin

2 tsp. grated lime peel

2 Tbsp. lime juice

2 cups thawed COOL WHIP FREE Whipped Topping

MIX cookie crumbs and butter; press firmly onto bottom and up side of 9-inch pie plate.

STIR boiling water into gelatin in medium bowl at least 3 minutes until completely dissolved. Stir in lime peel and juice. Refrigerate 30 to 45 minutes or until slightly thickened.

ADD whipped topping; stir gently with wire whisk until well blended. Refrigerate 15 minutes or until mixture will mound. Spoon into crust. Refrigerate at least 2 hours or until firm.

KRAFT KITCHENS TIPS

Size It Up

Enjoy a serving of this refreshing pie on a special occasion.

Special Extra

Garnish with lime slices.

NUTRITION INFORMATION

Nutrition (per serving)

Calories 210 Total fat 6g Saturated fat 3.5g Cholesterol 10 mg Sodium 240 mg Carbohydrate 36g Dietary fiber 1g Sugars 23g Protein 2g Vitamin A 2%DV Vitamin C 0%DV Calcium 0%DV Iron 8%DV

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