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Lemon Berry COOL 'N EASY® Pie

Recipe Rating: ☆☆☆☆
Prep Time: 15 min
Total Time: 6 hr 45 min
Makes: 10 servings

2/3 cup boiling water

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

Ice cubes

1/2 cup cold water

2 tsp. grated lemon peel

1 Tbsp. fresh lemon juice

1 tub (8 oz.) COOL WHIP Whipped Topping, thawed

2 cups mixed strawberry slices, blueberries and raspberries, divided

1 HONEY MAID Graham Pie Crust (6 oz.)

STIR boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Add enough ice to cold water to measure 1 cup. Add to gelatin; stir until slightly thickened. Remove any unmelted ice.

ADD lemon peel, juice and whipped topping; stir with wire whisk until well blended. Add 1 cup of the fruit; stir gently until well blended. Refrigerate 20 to 30 minutes or until mixture is very thick and will mound. Spoon into crust.

REFRIGERATE 6 hours or overnight until firm. Top with remaining fruit just before serving. Store leftover pie in refrigerator.

KRAFT KITCHENS TIPS

Size It Up
This colorful berry dessert is a great treat to share with friends and family.

Special Extra
Garnish with fresh mint sprigs just before serving.

NUTRITION INFORMATION

Nutrition (per serving)
Calories 200 **Total fat** 9 g **Saturated fat** 5 g **Cholesterol** 0 mg **Sodium** 130 mg **Carbohydrate** 28 g **Dietary fiber** 1 g **Sugars** 17 g **Protein** 2 g **Vitamin A** 0 %DV **Vitamin C** 20 %DV **Calcium** 0 %DV **Iron** 2 %DV

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