



Confetti Pie

 Dairy Free

READY IN



555 min.

SERVINGS



15

CALORIES



122 kcal

Ingredients

- 6 oz ready-to-use graham cracker crumb crust
- 3 oz jell-o lemon flavor gelatin
- 3 oz jell-o orange flavor gelatin
- 1 cup water cold divided
- 2 cups water boiling divided
- 2 cups cool whip whipped topping thawed

Equipment

- bowl
- frying pan

Directions

- Add 1 cup boiling water to lemon gelatin mix in medium bowl; stir 2 min. until completely dissolved. Stir in 1/2 cup cold water.
- Pour into 8-inch square pan. Refrigerate 4 hours or until firm.
- Stir remaining boiling water into orange gelatin mix in large bowl 2 min. until completely dissolved. Stir in remaining cold water. Refrigerate 20 min. or until slightly thickened.
- Cut lemon gelatin into 1/2-inch cubes or decorative shapes.
- Add to orange gelatin along with the COOL WHIP; stir gently until blended. Refrigerate until thick enough to mound; pour into crust. Refrigerate 4 hours or until firm.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.5260869666286%

Nutrients (% of daily need)

Calories: 122.42kcal (6.12%), Fat: 4.12g (6.34%), Saturated Fat: 1.7g (10.61%), Carbohydrates: 19.91g (6.64%), Net Carbohydrates: 19.7g (7.16%), Sugar: 14.17g (15.74%), Cholesterol: 0.2mg (0.07%), Sodium: 115.82mg (5.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.76g (3.53%), Manganese: 0.15mg (7.36%), Phosphorus: 36.66mg (3.67%), Vitamin K: 2.79µg (2.66%), Copper: 0.05mg (2.36%), Vitamin B2: 0.04mg (2.22%), Folate: 8.01µg (2%), Vitamin B3: 0.38mg (1.88%), Selenium: 1.29µg (1.85%), Iron: 0.32mg (1.78%), Vitamin E: 0.26mg (1.73%), Vitamin B1: 0.02mg (1.55%), Calcium: 12.15mg (1.21%), Zinc: 0.16mg (1.05%)