



COOL 'N EASY Pie

 Dairy Free

READY IN



270 min.

SERVINGS



30

CALORIES



56 kcal

Ingredients

- 6 oz ready-to-use graham cracker crumb crust
- 30 servings ice cubes
- 3 oz jell-o strawberry flavor gelatin
- 0.5 cup water cold
- 0.7 cup water boiling
- 8 oz cool whip whipped topping thawed

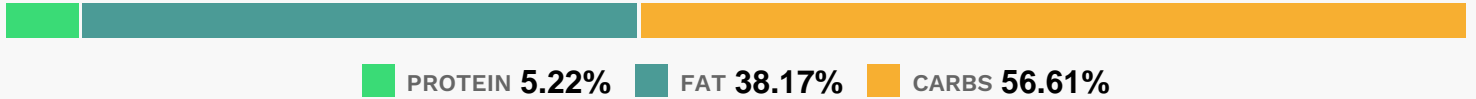
Equipment

- bowl
- whisk

Directions

- Add boiling water to gelatin mix in large bowl; stir 2 min. until completely dissolved.
- Add enough ice to cold water to measure 1 cup.
- Add to gelatin; stir until slightly thickened.
- Remove any unmelted ice.
- Whisk in COOL WHIP until blended. Refrigerate 15 to 20 min. or until mixture is thick enough to mound.
- Spoon into crust.
- Refrigerate 4 hours or until firm.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.79391304403543%

Nutrients (% of daily need)

Calories: 56.14kcal (2.81%), Fat: 2.4g (3.69%), Saturated Fat: 1.14g (7.11%), Carbohydrates: 8g (2.67%), Net Carbohydrates: 7.89g (2.87%), Sugar: 5.25g (5.83%), Cholesterol: 0.15mg (0.05%), Sodium: 48.62mg (2.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.74g (1.47%), Manganese: 0.07mg (3.66%), Phosphorus: 16.23mg (1.62%), Vitamin K: 1.48µg (1.41%), Copper: 0.03mg (1.36%), Vitamin B2: 0.02mg (1.18%)