



## Easy Spring Pie

 Dairy Free

READY IN



200 min.

SERVINGS



20

CALORIES



68 kcal

### Ingredients

- 2 pkg jell-o gelatin (4-serving size each)
- 6 oz ready-to-use graham cracker crumb crust
- 20 servings ice cubes
- 0.5 cup water cold
- 1.5 cups water boiling
- 8 oz cool whip whipped topping divided thawed

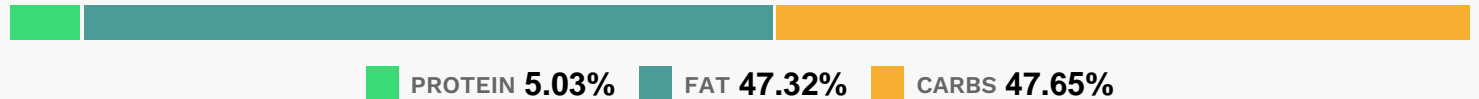
### Equipment

- bowl
- whisk

## Directions

- Stir boiling water into gelatin in large bowl at least 2 min. until completely dissolved.
- Add enough ice cubes to cold water to measure 1-1/2 cups.
- Add to gelatin; stir until ice is completely melted.
- Remove 2 cups of the gelatin; place in small bowl. Refrigerate 5 min. or until gelatin is the consistency of unbeaten egg whites. Carefully spoon into crust. Refrigerate 10 min.
- Meanwhile, add 2 cups of the whipped topping to remaining gelatin; stir with wire whisk until well blended. Refrigerate 10 min. or until mixture is thick and will mound. Carefully spoon over gelatin layer in crust.
- Refrigerate at least 3 hours or until firm.
- Serve topped with the remaining whipped topping. Store leftover dessert in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.1247825965933%

## Nutrients (% of daily need)

Calories: 68.35kcal (3.42%), Fat: 3.59g (5.53%), Saturated Fat: 1.71g (10.67%), Carbohydrates: 8.14g (2.71%), Net Carbohydrates: 7.98g (2.9%), Sugar: 4.22g (4.68%), Cholesterol: 0.23mg (0.08%), Sodium: 52.4mg (2.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.86g (1.72%), Manganese: 0.11mg (5.48%), Vitamin K: 2.22µg (2.11%), Phosphorus: 18.38mg (1.84%), Copper: 0.04mg (1.75%), Vitamin B2: 0.03mg (1.68%), Folate: 5.9µg (1.47%), Vitamin E: 0.21mg (1.43%), Vitamin B3: 0.29mg (1.43%), Iron: 0.23mg (1.3%), Calcium: 12.96mg (1.3%), Vitamin B1: 0.02mg (1.2%)