



Sparkling Mandarin Orange Cream Pie

 Dairy Free

READY IN



230 min.

SERVINGS



50

CALORIES



28 kcal

Ingredients

- 11 oz mandarin orange segments drained canned
- 1 cup club soda cold
- 6 oz ready-to-use graham cracker crumb crust
- 3 oz jell-o orange flavor gelatin
- 0.8 cup water boiling
- 0.5 cup cool whip whipped topping thawed

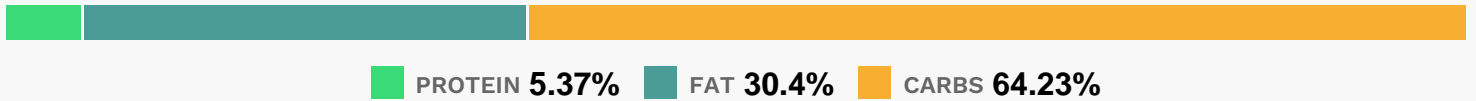
Equipment

- bowl
- whisk

Directions

- Stir boiling water into dry gelatin mix in large bowl at least 2 min. until completely dissolved. Refrigerate 10 min. Stir in club soda.
- Remove 1/2 cup of the gelatin; place in small bowl.
- Add whipped topping; stir with wire whisk until well blended.
- Pour into crust. Refrigerate 15 min. or until set but not firm (gelatin should stick to finger when touched).
- Let remaining gelatin stand at room temperature 15 min.; stir gently 5 sec.
- Arrange 3/4 cup of the orange segments over gelatin layer in crust; press gently into gelatin. Gently spoon clear gelatin over pie. Refrigerate 3 hours or until firm. Top with remaining orange segments just before serving. Store leftover pie in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.66478260808989%

Nutrients (% of daily need)

Calories: 27.57kcal (1.38%), Fat: 0.94g (1.45%), Saturated Fat: 0.26g (1.59%), Carbohydrates: 4.49g (1.5%), Net Carbohydrates: 4.35g (1.58%), Sugar: 2.77g (3.08%), Cholesterol: 0.01mg (0%), Sodium: 25.97mg (1.13%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.38g (0.75%), Vitamin C: 2.11mg (2.56%), Manganese: 0.04mg (2.2%), Vitamin A: 82.42IU (1.65%)