



## Strawberry Cream Pie

READY IN



205 min.

SERVINGS



25

CALORIES



96 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 4 oz philadelphia cream cheese softened ( )
- 1.3 cups graham cracker crumbs
- 4 cups strawberries fresh divided
- 3 oz jell-o strawberry flavor gelatin
- 2 Tbsp sugar
- 0.8 cup water boiling
- 2.5 cups cool whip whipped topping divided thawed

## Equipment

- bowl
- whisk

## Directions

- Combine graham crumbs, sugar and butter; press onto bottom and up side of 9-inch pie plate. Refrigerate until ready to use.
- Add boiling water to gelatin mix in medium bowl; stir 2 min. until completely dissolved. Beat cream cheese in large bowl with whisk until creamy. Gradually whisk in gelatin until blended.
- Place bowl in larger bowl filled with ice water.
- Let stand 5 to 8 min. or until gelatin is thickened, whisking occasionally.
- Reserve 4 large strawberries for garnish; chop remaining berries.
- Add 1-1/2 cups COOL WHIP to gelatin mixture; whisk until blended. Stir in chopped strawberries. Refrigerate 20 min. or until thick enough to mound; pour into crust. Refrigerate 3 hours or until firm.
- Spread remaining COOL WHIP onto top of pie to within 1 inch of edge.
- Cut reserved strawberries in half; use to garnish pie.

## Nutrition Facts



## Properties

Glycemic Index:10.44, Glycemic Load:3.52, Inflammation Score:-2, Nutrition Score:2.183478254339%

## Flavonoids

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## **Nutrients (% of daily need)**

Calories: 96.22kcal (4.81%), Fat: 5.49g (8.45%), Saturated Fat: 3.39g (21.18%), Carbohydrates: 11.03g (3.68%), Net Carbohydrates: 10.42g (3.79%), Sugar: 7.92g (8.8%), Cholesterol: 11.24mg (3.75%), Sodium: 83.23mg (3.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.24g (2.49%), Vitamin C: 13.55mg (16.42%), Manganese: 0.09mg (4.49%), Phosphorus: 29.94mg (2.99%), Vitamin A: 144.87IU (2.9%), Fiber: 0.6g (2.41%), Folate: 8.29µg (2.07%), Vitamin B2: 0.03mg (2.06%), Calcium: 17.78mg (1.78%), Magnesium: 6.61mg (1.65%), Potassium: 57.23mg (1.64%), Iron: 0.29mg (1.59%), Vitamin E: 0.21mg (1.42%), Selenium: 0.93µg (1.32%), Vitamin B3: 0.26mg (1.3%), Vitamin B1: 0.02mg (1.19%)