

DAIRY FREE

Strawberry Pie VI

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
150 min	30 min	120 min	8	\$2.58	1,068 kcal



Strawberry Pie VI takes around 2 hours and 30 minutes from beginning to end. This recipe serves 8. One portion of this dish contains roughly 12g of protein, 51g of fat, and a total of 1108 calories. For \$2.58 per serving, this recipe covers 19% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 9 inch prepared graham cracker crust
- ☐ 1 cup strawberries, hulled and sliced
- ☐ 2/3 cup boiling water
- ☐ 3 cubes ice
- ☐ 3 ounce package strawberry flavored Jell-O
- ☐ 8 ounce frozen whipped topping, thawed

EQUIPMENT Bowl

Method

- 1 In a medium bowl, combine gelatin and boiling water. Stir 3 minutes, or until gelatin is dissolved.
- 2 Add ice and stir until gelatin thickens and cools. Fold in the whipped topping and strawberries. Chill until mixture will mound, then spoon into crust. Refrigerate for at least 2 hours before serving.

Nutrition per serving			
	1,068	12 g	51 g
	KCAL	PROTEIN	FAT
			141 g
			CARBS
Saturated Fat			12.8 g · 80% of daily needs
Fibre			4 g · 16% of daily needs
Sugar			51.3 g · 57% of daily needs
Sodium			972 mg · 42% of daily needs
Cholesterol			0.6 mg · 0% of daily needs
Vitamin C			10.6 mg · 13% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/strawberry-pie-vi-142606