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747 East 3rd Avenue. New Smyrna. Beachside

(South Causeway - Publix Shopping Center)

OFFTHEHOOKRAWBAR.COM



by Healthy Exchanges

No-Bake Creamy Strawberry Pie

This is almost like whiling away the hours in a strawberry patch and indulging to your heart's content.

- 1 (4-serving) package sugar-free vanilla cook-and-serve pudding mix
- 1 (4-serving) package sugar-free strawberry gelatin
- 1 cup water
- 1 cup reduced-calorie whipped topping
- 2 cups finely chopped fresh strawberries
- 1 (6-ounce) purchased graham cracker pie crust
- 1. In a medium saucepan, combine dry pudding mix, dry gelatin and water. Cook over medium heat until mixture thickens and starts to boil, stirring constantly. Remove from heat. Place saucepan on a wire rack and allow to cool for 30 minutes, stirring occasionally.
- 2. Fold in whipped topping. Add strawberries. Mix gently just to combine. Evenly spoon mixture into pie crust. Refrigerate at least 2 hours. Makes 8 servings.
- * Each serving equals: 141 calories, 5 g fat, 2 g protein, 22 g carbohydrate., 200 mg sodium, 2 g fiber; Diabetic Exchanges: 1 1/2 Starch/Carbohydrate, 1

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