

# Old-Fashioned Strawberry Pie



I've been cooking since I was a girl and I especially enjoy making fresh, fruity desserts like this. It's wonderful and light for warm weather or after a large meal. A must when fresh berries are in season! —Erica Cooper, Elk River, Minnesota

8 Servings Prep: 30 min. Cook: 10 min. + chilling

## Ingredients

1 sheet refrigerated pie pastry  
1 package (3 ounces) cook-and-serve vanilla pudding mix  
1-1/2 cups water  
1 teaspoon lemon juice  
1 package (.3 ounce) sugar-free strawberry gelatin  
1/2 cup boiling water  
4 cups sliced fresh strawberries  
3 ounces reduced-fat cream cheese  
2 cups reduced-fat whipped topping, *divided*  
1 teaspoon vanilla extract  
8 fresh strawberries

## Directions

On a lightly floured surface, unroll pastry. Transfer to a 9-in. pie plate. Trim pastry to 1/2 in. beyond edge of plate; flute edges. Line unpricked pastry with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5-7 minutes longer or until lightly browned. Cool on a wire rack.

In a small saucepan, combine pudding mix, water and lemon juice. Cook and stir over medium heat until mixture comes to a boil. Cook and stir 1-2 minutes longer or until thickened. Remove from the heat; set aside.

In a large bowl, dissolve gelatin in boiling water. Gradually stir in pudding. Cover and refrigerate for 30 minutes or until thickened. Fold in sliced strawberries. Transfer to crust.

**For topping**, in another bowl, beat the cream cheese, 1/2 cup whipped topping and vanilla until smooth. Fold in remaining whipped topping.

Cut a small hole in the corner of a pastry or plastic bag; insert a medium star tip. Fill with topping. Pipe topping around edges of pie; garnish with whole strawberries. Refrigerate for at least 1 hour.

Yield: 8 servings.