

Lemon Pineapple Easter Pie

Joyce Levi

Unitarian Universalist Fellowship of Vero Beach, FL 2000

*1 frozen regular pie crust
1 can (8 ounce)
unsweetened pineapple in
juice
1 container (8 ounce) lemon
chiffon non-fat yogurt
1 package (3.4 ounce)
instant lemon pudding and
pie filling
1 teaspoon grated lemon
peel
1 teaspoon fresh lemon
juice
1 cup frozen whipped
topping, thawed
fresh strawberries or
canned pineapple slices
(optional)
additional whipped topping*

Preheat the oven to 400 degrees.

Place the pie crust on a baking sheet. Let thaw for about 15 minutes. Thoroughly prick the bottom inside of the crust with a fork.

Bake for 10 to 12 minutes or until the crust is lightly browned. Cool.

In a bowl, stir together the pineapple, including its juice, yogurt, pudding mix, lemon peel and juice. Then lightly fold in the whipped topping.

Pour the mixture into the baked pie crust.

Refrigerate for at least one hour.

Garnish, if desired, with the sliced strawberries and additional whipped topping.

Per Serving (excluding unknown items): 3 Calories; trace Fat (0.9% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit.