

# No-Bake Yogurt-Berry Pie

Marion Brittain

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

## Servings: 8

*1/2 cup water  
1 1/2 tablespoons lemon  
juice  
1 envelope unflavored  
gelatin  
3 tablespoons sugar  
1 container (16 ounce)  
lowfat lemon yogurt  
1 1/2 cups sliced  
strawberries  
1 eight-inch graham cracker  
pie shell*

Place the water and lemon juice in a small saucepan. Sprinkle the gelatin and sugar on top. Let stand for 1 minute. Stir over medium heat until the gelatin is dissolved, about 3 minutes. Remove from the heat.

In a medium bowl, combine the gelatin mixture and yogurt, stirring until smooth.

Chill the mixture, stirring occasionally, until slightly thickened, about one hour.

With an electric mixer at high speed, beat the yogurt mixer until fluffy, about 4 minutes.

Layer the berries on the crust. Fill the shell with the yogurt mixture.

Chill until firm, about four hours.

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Per Serving (excluding unknown items): 84 Calories; trace Fat (3.7% calories from fat); 2g Protein; 18g Carbohydrate; trace Dietary Fiber; 1mg Cholesterol; 46mg Sodium. Exchanges: 0 Fruit; 0 Fat; 1 Other Carbohydrates.