

Pies

Strawberry Pie, Tom's Adaptation

Tom Mullen

Servings: 8

1 pkg (8 oz) cream cheese (fat-free), softened
1 cup Splenda sugar substitute
1 envelope (1.3 oz) dry whipped topping mix (DreamWhip)
2 quarts fresh strawberries, divided
1 9-inch graham cracker pie shell
1 container frozen whipped topping (fat free), thawed

In a large bowl, mix together the cream cheese and sugar substitute until light. Prepare the whipped topping mix according to package instructions, and fold into the cream cheese mixture. Place two cups of strawberries in a small bowl. Chop strawberries into fine pieces. Fold into the cream cheese mixture.

Place a layer of strawberries into the bottom of the pie shell. Spoon the cream cheese mixture evenly over the strawberries. Layer the remaining strawberries on top of the cream cheese mixture. Cover the top of the pie with the whipped topping.

Chill until serving.

Per Serving (excluding unknown items): 44 Calories; trace Fat (9.0% calories from fat); 1g Protein; 10g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Fruit.