

# Vanilla Yogurt Pie

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## **Servings: 8**

*2 cups oats 'n honey granola*  
*1/4 cup sugar*  
*5 tablespoons butter, melted*  
*2 tablespoons cold water*  
*1 tablespoon fresh lemon juice*  
*1 1/2 teaspoons unflavored gelatin*  
*4 ounces fat-free cream cheese, softened*  
*3 containers (5.3 ounce ea) Greek vanilla yogurt*  
*1/2 cup frozen reduced-fat whipped topping, thawed*  
*fresh raspberries (optional)*  
*honey (optional)*

## **Preparation Time: 25 minutes**

### **Cook Time: 12 minutes**

Preheat the oven to 350 degrees.

In a food processor, place the granola. Cover and process until finely ground. Stir in the sugar and the melted butter until well combined. Press the mixture into an ungreased nine-inch pie plate.

Bake for 10 to 12 minutes or until golden brown. Cool completely.

Meanwhile in a one-quart saucepan, mix the cold water and lemon juice. Sprinkle the gelatin on the lemon juice mixture. Let stand 1 minute to soften. Heat over low heat, stirring constantly, until the gelatin is dissolved. Cool slightly, about 2 minutes.

In a medium bowl, beat the cream cheese with an electric mixer on medium speed until smooth. Add the yogurt and lemon juice mixture. Beat on low speed until well blended.

Fold in the whipped topping. Pour into the crust.

Refrigerate until set, about 2-1/2 hours.

Garnish with raspberries and honey.

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Per Serving (excluding unknown items): 105 Calories; 7g Fat (61.8% calories from fat); 2g Protein; 8g Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 153mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates.

Desserts

