

COOL YOGURT PIE

by

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Ingredients

- 1 graham cracker pie crust (bought or homemade)
- 2 regular size yogurt (same flavor - your choice)
- 1 small Cool Whip®

Directions

Take yogurt and Cool Whip® and mix together (right in the cool whip bowl) gently. Pour contents into graham cracker crust and freeze.

Ready to serve in a couple of hours (I usually take it out a few minutes before I want to serve it just so I can cut it easier.)

This can be a very low fat desert too. You can make the graham cracker crust with low fat graham crackers and low fat margarine. You may also use low fat or fat free yogurt and Cool Whip®. I usually use strawberry or blueberry and then add a few sliced up berries on top for decoration. I suppose peach or lemon or any flavor you like will work.

If you like a lot of flavor use both yogurts, but if you want just a touch of flavor use only one yogurt.

Prep Time: 15 minutes + freezing