

Easy berry refrigerator pie

healthy mousse filling and frozen berries taste like summer—any time of year

Serves: 8

ingredients:

1 c vanilla Zoi Greek yogurt
1 c fat-free sour cream
1/2 c water
2 packets unflavored gelatin
1/2 c sugar
2 1/2 c frozen unsweetened mixed berries

crust:

1 1/2 c graham cracker crumbs
2 tbsp sugar
1/2 tsp ground ginger
1/4 c melted butter or margarine

preparation:

CRUST: Preheat oven to 350°F. Stir all ingredients together and press into bottom and sides of a 9-inch pie plate. Bake 10-12 minutes; cool before filling.

FILLING: In a small saucepan, stir together sugar and gelatin. Add water and heat to a simmer over medium-high heat, stirring constantly until gelatin and sugar have dissolved.

Place frozen berries into a blender; carefully add hot liquid, cover and pulse blender until berries are crushed. Add yogurt and sour cream and blend until well mixed, about 1 minute. Pour the berry mixture into the prepared pie crust and refrigerate until set, about 1 hour.

optional—you can also use a purchased, prepared graham cracker crust

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