Key Lime Pie (Jan Muske)

Ingredients:

I reduced fat graham cracker crust
I (0.3 oz) package sugar-free lime gelatin
I/4 cup boiling water
I (8 oz) container fat-free whipped topping
2 (6 oz each) key lime pie yogurt

Directions:

In a large bowl, dissolve gelatin in boiling water. Stir in yogurt with wire whisk. Fold in whipped topping. Spread in crust. Refrigerate at least 2 hours.



A cool treat for hot summer days.