

# Simple Summer Fresh Fruit Pie Hands-on - 25 min.

**2 pies, 8 servings each**

Here's a simply gorgeous (and easy!) dessert. One summer weekend at the lake, my husband suggested we eat the pie first, since it looked so good. Everyone agreed. It was so light and delicious!

**1 lg pkg** (0.6 oz) sugar-free strawberry gelatin  
**2 cups** boiling water (as called for on box)

**3 hours before serving or night before:**

Place gelatin in a medium bowl, add boiling water and stir to dissolve.  
 (You will not be adding the cold water as called for on the box.)

**1 lg pkg** (5.1 oz) instant vanilla pudding  
**1½ cups** skim milk (instead of 3 cups called for on package)

In a large bowl, mix together with an electric mixer. It will be thicker than usual.  
 Add the dissolved gelatin and mix until smooth.

**2 lg** (9 oz each) graham cracker crusts, regular or chocolate  
**1 quart** fresh strawberries, cleaned and left whole  
**2** bananas, sliced  
**4** fresh peaches or nectarines, sliced into wedges  
**1 pint** fresh blueberries, washed and drained

Place fruit attractively to fill crust, using in order listed.  
 Pour 1/2 of the pudding mixture over each pie.  
 The pudding mixture will seep between each piece of fruit.  
 Refrigerate until firm, about 2 hours.  
 Serve proudly and prepare for rave reviews.

**Nutrition information for 1 slice (1/8 of pie)**

<b>Calories</b>	<b>250</b>	<b>Fat</b>	<b>8 g</b>	<b>Fiber</b>	<b>3 g</b>	<b>Sodium</b>	<b>372 mg</b>	<b>Total Carbohydrate</b>	<b>41 g</b>
<b>Calories from Fat</b>	<b>28%</b>	<b>Saturated Fat</b>	<b>1.5 g</b>	<b>Cholesterol</b>	<b>&lt;1 mg</b>	<b>Protein</b>	<b>3 g</b>	<b>Sugars</b>	<b>24 g</b>