



Creamy Cranberry Pie

Light and sweet with just a touch

Servings: 8

2/3 cup boiling water
1 pkg. (4-serving size) JELL-O Cranberry Flavor Gelatin
1/2 cup cold water Ice cubes
1 tub (8 oz.) Whipped Topping, thawed
1 tsp. grated orange zest (optional)
1 cup whole berry cranberry sauce
1 HONEY MAID Graham Pie Crust (6 oz.)



STIR boiling water into dry gelatin in large bowl 2 minutes until completely dissolved. Add enough ice to cold water to measure 1 cup. Add to gelatin; stir until slightly thickened. Remove any unmelted ice.

ADD whipped topping and orange zest; beat with wire whisk until well blended. Gently stir in cranberry sauce. Refrigerate 20 to 30 minutes or until mixture is very thick and will mound. Spoon into crust.

REFRIGERATE 4 hours or until firm. Store leftover pie in refrigerator.



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