

STRAWBERRY JELLO PIE

Ingredients

- 3 ounce package strawberry jello mix
- 2/3 cup boiling water
- 1 cup ice water
- 8 ounces whipped topping, plus more for serving
- 9-inch graham cracker crust, with 2 extra servings
- Fresh strawberries, for serving

Directions

1. In a large bowl, add the strawberry jello mix, then add the boiling water and whisk to combine until the jello is dissolved.
2. Into the same bowl, add the ice water and continue to whisk until it combines and starts to thicken slightly.
3. Fold in the whipped topping until smooth and combined.
4. Place the mixture in the refrigerator for 20-30 minutes, until it starts to thicken.
5. Remove from the refrigerator and add the filling to the graham cracker crust and smooth out the top.
6. Place in the refrigerator and chill for about 4 hours or overnight is best, until set.