

Cool and creamy pie

Crust:

375 deg

1 C flour
¼ C brown sugar
6 T butter, melted
½ C finely chopped nuts

Filling:

1 3 oz pkg gelatin
1 C boiling water
½ C cold water (or 1 C ice cubes)
8 oz cool white or plain yogurt
Opt: sliced fruit

Grease bottom and sides of 9 in pie pan. combine flour, brown sugar and butter. Beat on medium speed til well blended. Beat in nuts. Press into pie pan. bake 8-10 min, or til light golden brown. Cool.

In large mixing bowl, dissolve gelatin in hot water. Add cold water. Chill til very thick, but not firm. Beat on high til fluffy and thick, about 3 min. beat in cool whip or yogurt til fluffy. Pour into crust. Chill until set, about 2-3 hours. Garnish with fresh fruit.