

Watermelon Pie

Ingredients

- 1 package (3 ounces) watermelon gelatin
 - 1/4 cup boiling water
 - (12 ounces) frozen whipped topping, thawed
 - 2 cups cubed seeded watermelon
 - 1 sliced Kiwi
-
- 1 graham cracker crust (9 inches)



Directions

1. In a large bowl, dissolve gelatin in boiling water. Cool to room temperature. Whisk in whipped topping; fold in watermelon. Spoon into crust. Refrigerate for 2 hours or until set. **Yield:** 6-8 servings.

Garnish with slices of Kiwi and whipped cream

2. If you want an extra-thick layer of graham-tastic crust, it's as easy as 1-2-3 to make your own: 1. Mix 1-1/2 cups graham cracker crumbs with 1/4 cup sugar and 1/3 cup melted butter. 2. Press into a pie plate. 3. Bake at 375 degrees until set, 8-10 minutes. Make sure to cool before filling. If you need a quick dessert use a store bought crust.

I love this as a frozen pie