

## Key Lime Pie

*This is a favorite around my house. It is also how I got my family hooked on yogurt. It also tastes great using other flavor combinations of yogurt and gelatin. I have also used greek yogurt for added protein.*

- 1 pkg. sugar free lime gelatin
- 1/4 cup boiling water
- 8 ounces key lime yogurt
- 8 ounces of light non-dairy whipped topping (such as cool whip)
- 1 reduced fat graham cracker crust

Dissolve the gelatin in the boiling water. Let cool  
Fold yogurt and whipped topping into gelatin mixture  
Pour into pie crust and refrigerate 2 hours.

**Serves 8**

### **Nutrition Facts per serving**

**142 calories. 5g. Total fat, 121 mg. sodium, 22 g carbohydrates, 10 g. sugar, 2 g protein**

*My favorite Dinner Time quote from  
my 7 year old daughter?  
"When You make a mistake, Turn it  
into something great"*

