

Since the weather has warmed up, my strawberry patch has gone crazy. Every two days I can go out and pick bowls full of red, ripe, delicious berries fresh from my garden!

As I sliced and prepared the berries for freezing, I thought about the 4th of July holiday and two outdoor picnics that I had approaching. I thought, what better way to put some of these sweet treats to use than in a pie.

Since it was forecasted to be nearly 100°F, I thought a nice cool and sweet treat should be on the table! So here it is, I am willing to share. Hope you enjoy it as much as we did!

Cool and Easy Strawberry Pie

2 cups fresh strawberries, divided
2/3 cup boiling water
1 pkg. (3 oz.) strawberry flavor gelatin
1 cup ice cubes
1/2 cup cold water
1 tub (8 oz.) whipped topping, thawed
1 ready-to-use reduced-fat graham cracker crumb crust

Slice 1 cup strawberries and refrigerate for later. Chop remaining berries and set side.

Add boiling water to gelatin mix and stir for 2 minutes or until completely dissolved. Add enough ice to cold water to make 1 cup. Add to gelatin. Stir until slightly thickened. Remove any unmelted ice.

Whisk in whipped topping. Stir in chopped berries. Refrigerate 20 to 30 minutes or until mixture is very thick and will mound. Then spoon into crust.

Refrigerate 6 hours or until firm. Top with sliced berries.