

Orange Creamsicle Pie

Submitted by Nancy B.

8 oz. Cream cheese, fat free, softened
8 oz. Yoplait® Light Orange Cream yogurt
5 t. Splenda®
1/4 t. vanilla
3 oz. pkg sugar free orange gelatin
8 oz. Cool Whip Free®
1 prepared graham cracker crust

Beat cream cheese and yogurt until creamy. Add Splenda and vanilla and mix. Stir in gelatin. Blend by beating. Next, FOLD in Cool Whip. Pour into crust. Chill at least 3 hours. Indulge in this delicious pie sparingly; while this is low sugar, it isn't fat free or calorie free. Makes 8 servings.

Nutrition Information per serving: 193 calories; 7 grams protein; 4 grams fat; 28 grams carbohydrates; and 325 mg sodium.