

Chocolate Raspberry Fluff Pie



Crust Ingredients

1-1/2 cups finely crushed chocolate wafers

1/2 cup melted butter

Directions

Thoroughly blend wafers and melted butter in a small bowl. Generously grease the entire inside of a 9-inch pie pan and firmly press the crumb mixture into the bottom and sides of it. Cover and chill.

Filling Ingredients

One 3-oz. package raspberry gelatin

1 cup boiling water

3/4 cup (6 oz.) lemon yogurt

1 cup heavy whipping cream

3 Tbsp. confectioners' sugar

2 cups Cool Whip® Whipped Topping

1 cup fresh or frozen raspberries, thawed

Fresh raspberries and mint leaves

Directions

In a large bowl, dissolve gelatin in boiling water. Cover and refrigerate for 45 minutes or until partially set. Remove from refrigerator and beat on medium speed for 5 minutes or until fluffy. Fold in yogurt.

In another bowl, beat cream on high speed until it begins to thicken. Add confectioners' sugar; beat until stiff peaks form. Fold whipped cream and raspberries into gelatin mixture, then spread into crust. Top with Cool Whip[®] to the edges. Cover and put in the freezer until ready to serve. Take out 30 minutes before serving. Garnish with raspberries and mint.