

Mixed Berry Frozen Pie



Trisha's Dishes

Come visit me at:
TheBestofOurLives.com



This sweet but tart frozen pie is the perfect refreshing dessert on a warm afternoon with family or friends.

Servings: 8 to 12

Prep Time: 15 minutes

Freeze Time: 5 hours

Ingredients:

- ☑ 1 (14-ounce) can sweetened condensed milk
- ☑ ½ cup lemon juice (fresh if you have it)
- ☑ 1 ½ to 2 cups assorted berries (raspberries, blueberries or blackberries)
- ☑ 1 (8-ounce) container frozen non-dairy whipped topping, thawed – **go lite!*
- ☑ 1 (6-ounce) dark chocolate cookie pie crust

**look for products with fewer calories, less fat and less sodium*

Note: Fresh berries are great and make a nice garnish with a sprig of mint and a lemon peel. Frozen berries work nicely for the pie turning the whipped topping a cool pink.

Instructions:

1. In a medium size chilled bowl, mix together sweetened condensed milk and lemon juice; combine well.
2. Mix in berries (if you are using frozen berries do not thaw).
3. Fold in whipped topping (do not stir as it will ruin the fluffy texture).
4. Spoon mixture into crust.
5. Freeze as directed.

To Serve:

- ◇ Let stand for 15 to 30 minutes before slicing (we like ours a little on the frozen side).
- ◇ Garnish as desired.
- ◇ Store leftovers covered in freezer.

Tip: If eating outside on a warm day, chill the serving plates. Try drizzling chocolate or raspberry sauce on the plate before chilling. You can make a raspberry sauce by melting seedless raspberry preserves.