



Easy as Pie!

Here's a very simple creamy, peach pie that tastes delicious and is minus, for the most part, the sugar. When I would have my family over for dessert, some of the bunch have Type 2 diabetes and I simply could not feel good about serving something so awful for the health of all of us. I have always like to "experiment" in the kitchen. Some things even I wouldn't eat – but this peach pie is fabulous, even if I did make it! Even my neighbor, Sue, said so!

- 1 Keebler™ brand reduced fat graham cracker pie crust
- 1 small package (store brand is fine) peach flavored sugar-free gelatin
- 12 ounces of plain, fat-free yogurt (you can use peach flavored, I used plain)
- carton of sugar-free Cool Whip™ topping, thawed
- 1 small can of sliced peaches sweetened with Splenda™ (I found this at Wal-Mart and it was the GV brand)
- 2 individual serving packages of Splenda™

Open the pie crust up to get it ready.

Open the can of peaches and pour $\frac{1}{4}$ cup of the juice into a microwave – safe bowl. Heat to boiling and add the peach flavored sugar-free gelatin. Mix until the gelatin dissolves. Stir in the yogurt and mix until mixed well. Add the Splenda™. Stir in most of the sugar-free Cool Whip™ and put mixture into the pie shell. Put remaining sugar-free Cool Whip™ on top. Drain the peaches and place the peaches on the top of the sugar-free Cool Whip™. It sets pretty quickly, but you probably should plan on it being in the refrigerator a couple of hours before you serve it.

~ Linda "Eagle" Culbreth

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