

INGREDIENTS:

1-0.3 oz. box sugar free lime-flavor jell  
1/4 cup boiling water  
2-8 oz. containers key lime pie flavored light yogurt  
1-8oz. fat free Cool Whip, thawed in refrigerator  
1 prepared nine-inch reduced-fat graham cracker crust

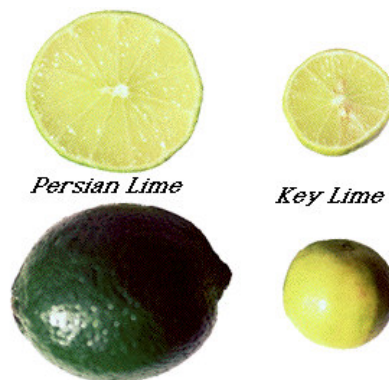
INSTRUCTIONS:

In large heat-resistant bowl, dissolve gelatin in boiling water. Stir in yogurt with wire whisk. Fold in Cool Whip with a wooden spoon. Transfer to crust and refrigerate two hours or overnight.

NUMBER OF SERVINGS: Eight servings; three points per serving

COMMENTS/NOTES: Make different flavored pies with different Jell-O and yogurt flavors - just match the Jell-O/yogurt flavor. I use Lemon jell and yogurt for a dessert that taste very much like the old fashioned, and much harder to make, Lemon Fluff that you could buy at the Woolworth's luncheon counter.

RECIPE SOURCE/CREDITS: Weight Watchers



**Some people** believe that "key lime" simply refers to the limes that are used for making the pies, or limes that grow only in the Florida Keys. Actually, the key lime is a specific variety of lime. It is not exclusive to the Keys. It was brought there years ago and became naturalized.

