



Peach Pie Dessert

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INGREDIENTS:

- 2-3 fresh ripe peaches
- Small box of sugar free cook in serve vanilla pudding (don't use instant pudding)
- Small box of sugar free peach jello
- Low-fat graham cracker pie crust
- Lite cool whip
- 2 cups of water

DIRECTIONS:

1. Wash, peel, and cut up the peaches (remove pit).
2. Spread the peach slices on the pie crust.
3. Put the water in a pan and bring it to a boil.
4. Once boiling, add the pudding mix.
5. Remove from heat and stir until the pudding mix is dissolved.
6. Add the Jello mix and stir until dissolved.
7. Let the mixture cool for about 10 minutes. Then pour it over the peaches inside the pie crust.
8. Refrigerate for at least 2 hours.
9. Add cool whip.