

Strawberry Pie

No-Bake Cheesecake

1 GRAHAM CRACKER CRUST
1 CUP CUT STRAWBERRIES (CUBED, NOT MASHED)
8OZ BLOCK OF CREAM CHEESE (ROOM TEMP)
1/2 STICK BUTTER (ROOM TEMP)
3 TSP. STRAWBERRY GELATIN
1/4 CUP GRANULATED SUGAR
16 OZ. COOL WHIP TOPPING
1 CUP SLICED STRAWBERRIES FOR GARNISH

Cream butter and cream cheese together until nice and creamy. Add sugar and fluff. Add gelatin and mix well, then add 2 cups of cool whip topping. Fold in the cut strawberries, then place in graham cracker crust. Place 1 cup of sliced strawberries on top.

This pie must be refrigerated. It sets up well and can be served the next day. Do not smash the berries or your pie will become runny. Enjoy!

“Wow... So easy, so delicious, and tastes like cheesecake! This is amazing, y’all.”

-Tammy