



Strawberry Cream Pie

2	Reduced Fat Graham Cracker Crusts – 9 inch
1 package	American Quality Foods Cheesecake mix
4 cups	Cold reduced fat milk
2 cups	Cold water
4 tbs.	Cornstarch
2 tbs.	American Quality Foods strawberry gelatin
1 tbs	American Quality Foods sweetener (or 4 packs Equal)
1 quart	Strawberries, sliced

- Mix cheesecake according to package directions using only 4 cups of milk.
- Spread 2 cups of cheesecake mixture into the bottom of each pie shell, smooth.
- Mix cold water and cornstarch in small saucepan; heat to boiling, whisking constantly until thickened, about 1 minute, remove from heat.
- Add gelatin and AQF sweetener to water, whisk until gelatin is dissolved. Cool 10 minutes.
- Arrange strawberries over the cheesecake mixture, pour one cup of gelatin mixture over each pie.
- Refrigerate until pies are set and chilled, 1 to 2 hours.
- Serve with sugar-free whipped topping if desired. Serves 16.

This recipe was created by
★★ The Sales Staff ★★
of
American Quality Foods
Asheville, NC