

Strawberry-Cheese Pie

Strawberry-Cheese Pie

2 pints strawberries	1 pkg(3 oz) strawberry flavored gelatin
1 cup boiling water	2 Tbs. sugar
1 pkg (3 oz) cream cheese, softened	Pastry for 9-inch pie, baked
1 container (8 oz or 3 cups) whipped topping With real cream, thawed	

Place one pint strawberries in blender container. Cover; process on high speed until well blended. Dissolve gelatin in water; add pureed strawberries. Chill until thickened but not set. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Fold in 1 ½ cups whipped topping; spread onto bottom of crust. Pour gelatin mixture over whipped topping mixture; chill several hours or until set. Top with remaining whipped topping and strawberries. Makes 8 servings