

Red, White and Blue Pie

1 Keebler Ready Crust, Shortbread

First layer:

1/4 C. powdered sugar

4 oz cream cheese, room temperature

6 oz carton lemon Greek-style yogurt

1 T lemon juice

1/4 tsp lemon zest

2 T lemon instant pudding mix

Beat cream cheese, sugar, yogurt, juice and zest. Mix in pudding mix. Spread over bottom and sides of pie shell. Refrigerate.

Second layer:

1/2 C sugar or Spenda

1-1/2 T cornstarch

1 T corn syrup

1/2 C water

1 tsp sugar free raspberry Jello powder

2 C raspberries

1 C blueberries

Combine sugar and cornstarch in a small saucepan. Add water, corn syrup and Jello. Heat until it boils, turns clear and thickens. Cool to room temperature. Combine fruit in bowl. Pour Jello mixture over and mix gently to coat the fruit. Pour over the first layer in pie shell. Refrigerate.

Topping:

8 oz Cool Whip (Lite is OK)

3 T lemon instant pudding

1/4 C milk

Blend the pudding and milk in a small bowl until smooth, then fold in Cool Whip until all combined. Top the pie with this mixture. (For a fancy dessert, use a pastry bag to pipe on the topping.)

Marianne Carlson's blue ribbon entry in the Keebler Pie Recipe at the 2014 Iowa State Fair, compliments of Marianne and [GreeneCountyNewsOnline](#)