



Triple-Layer Lemon Pie

What You Need

- 2 pkg. (3.4 oz. each) JELL-O Lemon Flavor Instant Pudding
- 2 cups cold milk
- 1 Tbsp. lemon juice
- 1 HONEY MAID Graham Pie Crust (6 oz.)
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided

Make It

BEAT pudding mixes, milk and juice with whisk 2 min. (Pudding will be thick.)

Spread 1-1/2 cups onto bottom of crust.

WHISK half the COOL WHIP into remaining pudding.

SPREAD COOL WHIP mixture over pudding layer in crust. Top with remaining COOL WHIP. Refrigerate 4 hours or until firm.

Kraft Kitchens Tips

This lemony pie is the perfect choice for a spring or summer celebration with friends or family.

Variation

Omit lemon juice. Prepare using JELL-O Pistachio or Vanilla Flavor Instant Pudding