

## Choco-Berry Pie



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### Ingredients:

- 1 9-oz. pkg. chocolate wafer cookies
- 1 16-oz. pkg frozen unsweetened strawberries, thawed
- ¼ c. sugar
- 1 16-oz. container frozen lite whipped topping, thawed

### Instructions:

Line the bottom of a 9-inch pie plate with 11 cookies. Line the edge of the plate with 12 cookies.

Puree the berries and sugar together in a blender.

Place whipped topping in a large bowl. Fold strawberry puree into whipped topping. Spoon half of the mixture evenly over cookies in a pie plate. Spread 12 cookies over the filling layer. Place remaining mixture on top. Break remaining cookies in half, arranging each half vertically in a spoke pattern on top. Cover lightly with plastic wrap. Freeze until firm.

Let stand at room temperature 15 minutes before cutting between cookies lining outer edge to serve. Serves 12

**Note:** *Equal amounts of other frozen fruits may be substituted for strawberries if desired. Mixed berries are wonderful (they come in 12 oz. bags, which is fine to use).*

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