

Summer Berry Cheesecake Pie



Softened Cream cheese	1 pkg (8 oz)
Sugar	2 tbsp
Whipped Topping thawed	2 cups
Graham pie Crust	1
Boiling water	$\frac{3}{4}$ cup
Strawberry flavour gelatin	1 pkg
Ice cubes	$\frac{1}{2}$ cup
Blueberries	$\frac{1}{2}$ cup
Strawberries, halved	1 $\frac{1}{2}$ cup

Stir boiling water into dry gelatine mix in medium bowl at least 2 min. Until completely dissolved. Add ice cubes; still until ice is completely melted. Let stand 5 min. or until gelatine is consistency of unbeaten egg whites. Meanwhile, arrange blueberries and strawberries over cream cheese layer in crust. Cover with gelatine.

Refrigerate 3 hours or until firm. Cut into 8 slices. Top each slice with 2 tbsp. of the remaining whipped topping just before serving.

Instead of making as a pie you can also make the recipe as squares. To do this you will need to use 1 cup of graham cracker crumbs, 3 tbsp of butter, and 2 tbsp of sugar and press onto bottom of an 8 inch square pan