
Wild Berry Frozen Pie

Total time: 20 min Yield: 10-12 servings

Ingredients

8 oz whipped topping
1 box graham crackers (use only 3 packs)
5 oz package instant vanilla pudding
2 cup whole milk
17 oz nonfat greek yogurt
16 oz fresh strawberries (washed, cut into small pieces)
6 oz blueberries (washed, leave whole)
1 tsp orange zest
6 oz blackberries (washed, if berries are large cut in half, if small leave whole)
6 oz raspberries (washed, leave whole)

Prep Time: 20 min Cooking Time: 0 minutes Total Time: 20 min

Instructions

Let the whipped topping defrost to room temperature. Crush 3 packs of graham crackers into small pieces and place evenly on the bottom of the Pyrex.

In a large mixing bowl add vanilla pudding mix, whole milk and mix for 2 minutes, set aside. The pudding will set in 5 minutes. Wash and prep your berries, set aside.

Once the pudding is set, fold in the whipped topping, greek yogurt, strawberries, blueberries, orange zest and mix well to incorporate. Pour mixture evenly over the graham crackers.

Add blackberries and raspberries on top of the pudding by pushing them into the mixture to make desired presentation. Cover with plastic wrap and place into freezer for 4-6 hours or overnight and enjoy this cold summer dessert.

Recipe brought to you by:

Chef Ryan Covert